



Dairy Pulse

40th Edition



Think Dairy



Suruchi Consultants
Delivering solutions with integrity

16th to 30th June, 2017

Dairy Pulse 40th Edition (16th to 30th, June 2017)

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Suruchi endeavor in Skill/ Entrepreneur Development Domain

➔ *Diploma in Dairy Technology (DDT) in alliance with IGNOU*

Study Center authorized by School of Agriculture Indira Gandhi National Open University (IGNOU) Details as below:

Academy of Dairy Skill Development (ADSkID)

Unit of Suruchi Consultants

C-49, Sector-65, Noida U.P – 201307

SC/PSC Code: 39018P

Prog. In-charge: Mr. Sanjay Singhal

Contact no. : +91-0120+4370845

Email: 39018P@gmail.com

New admissions are open for July, 2017 for the DDT Course. For admission please follow the link:

<https://onlineadmission.ignou.ac.in/admission/>

➔ *Aspiring entrepreneurs might attend our introductory session (Free) on how to set up dairy farm and plant on every 2nd and 4th Saturday of month from 2 PM to 5 PM, Prior registration is must and for that contact our office.*

For more information please email on info@suruchiconsultants.com or contact at +91 0120 4320845

➔ *50th Dairy Entrepreneurship Development Program (DEDP) at Suruchi Consultants, C-49, Sec-65, Noida 20th, 21st & 22nd Aug, 2017 with Guided Tour to a Dairy Farm plus a milk processing plant.*

For more information please follow the link:

http://www.suruchiconsultants.com/pageDownloads/downloads/training/3_49th%20DEDP%20BROCHURE%20.pdf

➔ *4th Regional Dairy Entrepreneurship Development Program (RDEDP) at Navi Mumbai, on 17th & 18th July, 2017.*

For more information please follow the

link: http://www.suruchiconsultants.com/pageDownloads/downloads/training/1_4th%20RDEDP%20BROCHURE.pdf

➔ *Suruchi is launching 2nd Second Level Dairy Entrepreneurship Development Program (DEDP- Level II) 2017 one week intensive hand on Dairy Palnt. To be held on 28th Aug to 2nd Sep, 2017.*

For more information please email on info@suruchiconsultants.com or contact at +91 0120 4320845

➔ *Suruchi is launching 1st Second Level Dairy Entrepreneurship Development Program (DEDP- Level II) 2017 one week intensive hand on Dairy Farm. To be held on 17th Sep to 23rd, 2017.*

For more information please email on info@suruchiconsultants.com or contact at +91 0120 4320845

- ➔ Suruchi is launching 1st Global Dairy Entrepreneurship Development Program (GDEDP) the dates will announce soon.

For more information please follow the link:

http://www.suruchiconsultants.com/pageDownloads/downloads/training/5_1st%20%20GDEDP%20BROCHURE.pdf

- ➔ Suruchi is launching 1st Online Dairy Entrepreneurship Development Program (ODEDP). It is 12 weeks program. Registrations are open. Watch Video: <https://www.youtube.com/watch?v=5iS432VIGc8&t=42s>

For more information please visit on website www.suruchiconsultants.com

Animal Health/Protection

MODI CONDEMNS KILLINGS BY SO-CALLED COW PROTECTORS IN INDIA

June 30, 2017 Ollie Simon [Leave a comment](#)

<http://pppfocus.com/2017/06/30/modi-condemns-killings-by-so-called-cow-protectors-in-india/>

“I return the National Minority Rights Award, which has lost all its credibility, in protest against the consistent attacks and killings of the members of the minority communities and total inaction, apathy and tacit support to the violent gangs by the government”, Hashmi said in a letter to the commission.

In Mumbai, hundreds including some Bollywood actors gathered under umbrellas in pouring rain to demonstrate.

The [Muslim](#) victims said an argument over seats quickly turned into a brutal attack, with the mob accusing them of being “beef-eaters”.

One brother said the attackers accused them of carrying beef, a meat popular among many Indian Muslims but shunned by most of the country’s Hindus, who revere cows as sacred.

Many Muslims in [India](#) have been assaulted and killed in cow-related violence in recent years.

Mobs of angry Hindus are increasingly killing “beef-eaters”, cattle traders, and dairy farmers in India, with at least four mobs and two lynchings since April.

“The violence against Muslims and cow-vigilante groups have not elicited a single tweet of condemnation from India’s social media savvy prime minister, who is quick to condemn atrocities all over the world”.

Muslims constitute about 14 percent of India’s 1.3 billion people.

That attack was just one of five such killings in the last three months – nearly all of them in broad daylight and in busy public areas.

Over the last two years, vigilante groups, calling themselves cow protectors, have become active in small towns and cities across India. The activists also condemned the murder of Muslim youngster Hafiz Junaid aboard a Delhi-Mathura train. The silent protest was part of nation-wide protest held simultaneously across Delhi, Trivandrum, Hyderabad, Kolkata, Allahabad, Chandigarh and other cities. Among prominent people who took part in the protest include Prof.

Marketing

Cow milk matters to D-St: Stock rallies 250% in Modi regime, 1,400% in 5 yrs

By Amit Mudgill, ETMarkets.com |

Updated: Jun 29, 2017, 12.09 PM IST ..

<http://economictimes.indiatimes.com/markets/stocks/news/cow-milk-matters-to-d-st-stock-rallies-250-in-modi-regime-1400-in-5-yrs/articleshow/59365414.cms>

NEW DELHI: A South Indian dairy major is looking to expand into North India, improve product mix and become a Rs 6,000 crore revenue firm in five years.

Heritage Foods BSE -1.02 % last year sold its retail business to Future Group but recently it acquired Reliance Retail's dairy business – whose 60 per cent business comes from Delhi, Haryana, Punjab, Himachal Pradesh and Rajasthan.

The company's stock has done exceptionally well ever since the Modi government came to power at the Centre, and has gained 1,400 per cent in last five years. Some analysts see 40 per cent potential upside in the stock from its current level.

With Reliance Retail's brands 'Dairy Life' and 'Dairy Pure' under its umbrella, Heritage Foods is now seeking to expand its foothold in north India.

Among the listed dairy stocks, Heritage Foods generates 77 per cent of its revenues from the milk business, compared with 21.6 per cent for Parag Milk Foods and 13.7 per cent for Prabhat Dairy.

Unlike its peers, Heritage has kept its focus on high RoCE businesses such as fresh milk and value-added products such as dahi, which enjoy higher margins and require minimal working capital.

This has helped the company enjoy higher Ebitda (at 6.5 per cent) than its peers (3.4-5.9 per cent) at a time when it has seen a 7.3 per cent drop in sales in the two years to FY17 due to lower procurement and drought-like situation in South India.

Brokerage ICICI Securities expects dairy companies Parag Milk Foods, Prabhat Dairy and Heritage Foods to report revenue CAGR of more than 14 per cent over FY17-FY19.

It said most dairy companies have raised prices in H2FY17 due to steep inflation in milk prices and would thus benefit from carryover effect of price-led growth in the first half of FY18.

"We rate Heritage Foods as our top pick in the sector, as it focuses on the high RoCE business of milk and fresh milk products compared with that of Parag Milk Foods, which is investing in cheese and premium

milk, and Prabhat Dairy, which is a still a B2B player," it said.

The brokerage values the stock at Rs 1,556 on an SoTP basis. It has assigned a DCF value of Rs 1,387 for its core operations and an investment value of Rs169 (assuming 20 per cent holding company discount). At the prevailing market price, the target means an upside potential of 43 per cent. The implied P/E on FY19E works out to 28.1 times.

Amul Drives In-home Consumption of Buttermilk and Lassi With New 1-litre Tetra Pak Cartons

<http://www.prnewswire.co.in/news-releases/amul-drives-in-home-consumption-of-buttermilk-and-lassi-with-new-1-litre-tetra-pak-cartons-631511603.html>

NEW DELHI, June 29, 2017 /PRNewswire/ --

Amul becomes the first to introduce Tetra Pak's TBA 1000 Edge with LightCap pack in India

[Amul](#), India's most loved brand for dairy products, has now launched its most popular offerings buttermilk and lassi in a bigger and more modern 1-litre [Tetra Pak](#) package called the [TBA 1000 Edge](#) with LightCap 30. This is the first time that this package is being introduced in the Indian market. Through this launch, Amul intends to increase in-home consumption of its three popular drinks and provide a better 'pour from' experience for consumers. The new family packs are available at ₹ 55 and ₹ 65 for buttermilk and lassi respectively across traditional and modern retail outlets.

(Photo: http://mma.prnewswire.com/media/529369/Tetra_Brik_Aseptiic_Edge_1lt.jpg)

(Logo: <http://photos.prnewswire.com/prnh/20160712/10150327-b>)

Over the past decades, Amul has established a strong legacy of bringing the best traditional and healthy dairy beverages to Indian homes. With growing consumer demand for healthy beverages, Amul offers a host of dairy beverages in different packaging formats. The new differentiated packages add an extra modern twist to this innovation journey.

"The combination of traditional tastes, with modern Tetra Pak packaging has helped bring us closer to the young consumers and drive them towards healthier beverage options. We hope to see all homes and refrigerators in India stocked with these beverages that combine great taste and good health," says Shri R S Sodhi, Managing Director, GCMMF Ltd (Amul).

"Innovation is always exciting and the TBA 1000 Edge 1-litre pack with the re-sealable LightCap will give consumers a hassle-free and convenient consumption option for their favorite Amul drinks. They can now stock their homes and be ready to enjoy Amul's unique healthy drinks at their convenience," adds Kandarp Singh, Managing Director, Tetra Pak South Asia Markets.

The TBA 1000 Edge is a brand-new format that retains the familiar rectangular shape of Tetra Brik® Aseptic and adds a distinctive sloping top panel which helps the pack stand out on retail shelves. The LightCap's large flat pouring surface combined with the angled top panel gives pouring an 'Edge' too. Not only is this

package a smart choice for producers and consumers, but for the planet too. It doesn't require refrigerated distribution, the paperboard is sourced from [Forest Stewardship Council](#) certified forests, and can be recycled into items like exam pads, notepads, school desks and garden benches.

About Tetra Pak®

Tetra Pak® is the world's leading food processing and packaging solutions company. Working closely with our customers and suppliers, we provide safe, innovative and environmentally sound products that each day meet the needs of hundreds of millions of people in more than 170 countries around the world. With more than 23,000 employees based in over 85 countries, we believe in responsible industry leadership and a sustainable approach to business. Our motto,

'PROTECTS WHAT'S GOOD™', reflects our vision to make food safe and available, everywhere. More information about Tetra Pak is available at <http://www.tetrapak.com/in>.

Tetra Pak is proud to celebrate 30 years in India, building strong partnerships with leading brands and making food safe and available to millions of Indians.

Prabhat Dairy, Parag Milk, Vadilal Ind up 4-9% as govt bans milk products from China

The Government of India today has banned milk, milk products and confectionary from China for one year.

<http://www.moneycontrol.com/news/business/stocks-business/prabhat-dairy-parag-milk-vadilal-ind-up-4-9-as-govt-bans-milk-products-from-china-2310009.html>

Jun 22, 2017 12:00 PM IST |

Moneycontrol News

Share prices of dairy products makers [Prabhat Dairy](#), [Parag Milk Foods](#) and [Vadilal Industries](#) gained as much as 4-9 percent in morning trade Thursday after a ban on milk products from the world's second largest economy.

The Government of India today banned milk, milk products and confectionary from China for one year, reported CNBC-TV18 quoting Cogencis.

In previous year as well, the government had imposed a ban on import of milk and its products from China and that was applicable till June 2017.

India had first imposed the ban in September 2008 on apprehension some milk consignments from the country contained melamine, a toxic chemical used for making plastics and fertilisers.

The ban is more a preventive measure as India itself being the world's largest milk producer and consumer, hardly imports milk products from China.

India's milk production increased from 146.3 million tonnes in 2014-15 to 155.5 million tonnes in 2015-16.

Among states, Uttar Pradesh is the leading milk producer, followed by Rajasthan and Gujarat.

At 11:18 hours IST, the stock price of Parag Milk Foods was quoting at Rs 221.50, up 1.58 percent and Prabhat Dairy was at Rs 137.50, up 6.59 percent while Vadilal Industries was at Rs 857.00, up 6.35 percent on the BSE.

Dairies seek global tech pacts to launch value-added products

BY

ASHISH KULSHRESTHA ET Bureau | **Updated:** Jun 20, 2017, 11.52 AM IST

<http://economictimes.indiatimes.com/industry/cons-products/food/dairies-seek-global-tech-pacts-to-launch-value-added-products/articleshow/59230679.cms>

HYDERABAD: Indian private sector dairies are increasingly scouting for global alliances to avail technologies that could help them launch fast-moving value-added products like yoghurt, colostrum, milk powder and ghee.

Hyderabad-based Heritage Foods BSE 2.08 %, a private sector dairy founded by Andhra Pradesh chief minister N Chandrababu Naidu, recently roped in a European partner, while Mumbai-based firms Parag Milk Foods and Prabhat Dairy have teamed up with a Swedish dairy and a Thailand dairy, respectively. Several other private dairies are currently in the process of identifying suitable partners through consultancies.

“These (technology) arrangements are primarily aimed at gaining rich experience from global players on the line of FMCG (fast moving consumer goods) companies like Britannia BSE 1.55 % and Hindustan Unilever BSE -0.56 %, as it has become imperative for dairy players to come up with new and innovative value-added products that give higher margins,” said Dhaval Mehta, research analyst at financial services firm Emkay Global BSE -0.30 %.

According to analysts, while liquid milk fetches a margin of 8-10%, value-added products yield up to 40% margins in the case of beverages and ice creams. “It doesn't involve huge investments in tying up with a global player for developing a new product, so they are getting added benefits,” said Mehta.

India is the world's largest milk producer, accounting for nearly one-fifth of global milk production, followed by the United States, China, Pakistan and Brazil.

Prabhat Dairy has signed a pact with Nutridor of Thailand to co-manufacture cow ghee and mozzarella cheese, and exchange technical know-how.

Parag Milk Foods has tied up with Swedish food-based research firm Co-lorplus for the technical know-how for manufacturing of colostrum, an immunity-building powder made from the first milk of a cow after the

birth of a calf, which is rich in proteins and vitamins.

“As we are looking at non-traditional products, we lack the technological expertise in developing products like colostrum and hence this collaboration,” said Devendra Shah, chairman of Parag Milk Foods. “Further, we will also be looking at tieups with other global majors too for different kinds of products.”

Heritage Foods is developing many varieties of yoghurt in tieup with a European dairy whose identity was not disclosed.

“Till now, we were dealing only with the traditional products. However, for the fast-growing metropolitan crowd, we are introducing internationally relevant dairy products,” said M Sambasiva Rao, president at Heritage Foods. “It’s a niche market in India and we want to study the consumer pattern for the first couple of years before looking at returns.”

Besides boosting product portfolio, private dairies can also use their global technology arrangements as a “good marketing strategy that gives the product a booster even before it gets launched,” the CEO of a private dairy said on condition of anonymity .

Maharashtra hikes milk procurement prices

<http://www.thehindubusinessline.com/news/national/maharashtra-hikes-milk-procurement-prices/article9730578.ece>

MUMBAI, JUNE 19:

The Maharashtra government today decided to increase the milk procurement prices by ₹3 per litre for the benefit of farmers, although the retail rates would remain unchanged.

The new procurement rates will come into effect from Wednesday. “The new rates will come into effect from June 21. But there will be no change in the milk rates for the retail customers,” State Dairy Development Minister Mahadev Jankar said in a press conference.

“The decision is aimed at benefiting the farmers, but its burden will not be passed on to retail customers in the state,” he added. “As per the new rates, cow milk will now be purchased by dairies at ₹27 per litre as against Rs. 24 per litre previously. Similarly, Buffalo milk will now be purchased at ₹36 per litre as against Rs. 33 per litre,” Jankar said.

Dairy development officials, minister to promote cow milk

<http://indianexpress.com/article/cities/lucknow/dairy-development-officials-minister-to-promote-cow-milk-4707864/>

Written by [Maulshree Seth](#) | Lucknow | Published: June 17, 2017 2:15 am

Close to completing 100 days in power, Chief Minister Yogi Adityanath has instructed the dairy development department to come out with a plan to promote milk of indigenous cow and ensure better price for dairy farmers.

Soon, senior officers of the Uttar Pradesh Dairy Development Department, including dairy development minister Laxmi Narayan Chaudhary, would visit villages across the state to promote cow milk. Close to completing 100 days in power, Chief Minister Yogi Adityanath has instructed the department to come out with a plan to promote milk of indigenous cow and ensure better price for dairy farmers.

“Some people say that it is a matter of faith but the fact is that cow is referred as “mata” because even scientists have found that after mother’s milk, cow’s milk is best suited for a newborn. We are working on a scheme to ensure better price for cow’s milk to farmers and also take up the task of spreading awareness about its benefits” said Chaudhary. To help the Uttar Pradesh government in preparing a comprehensive dairy development plan, a high-level delegation from Gujarat, led by Minister of State (independent charge) Sankarbhairu Lagdhirbhai Chaudhary and officers from Amul will have a brain storming session with Adityanath on Saturday.

UP Minister Chaudhary said that in Gujarat and Chhattisgarh, dairy farmers were getting anywhere between Rs 60 to Rs 80 per litre for cow’s milk but in Uttar Pradesh, they were getting only about Rs 23-24 per litre. “The problem here is that price of milk is defined by its fat value and when it is higher in buffalo milk as compared to cow’s. Thus, we plan to come up with a scheme to bring parity in the prices of both milk varieties and create awareness about its nutrition value.”

“Soon, my senior officers, district dairy development officers and I too will visit villages to spread awareness about cow’s milk and its importance. Recently, I had visited Mathura and there a dairy farmer is selling cow milk products for which there is a wait list of at least one week,” said Chaudhary. Meanwhile, alleging anomalies in the implementation of “Kamdhenu” cow dairy scheme, formulated by the previous government, the Yogi Adityanath government has temporarily stopped the scheme for large, mini and micro scale units.

This is following complaints that benefits were given to those close to the government and “non-deserving”. The government has, instead, decided to take forward another ambitious scheme of the previous government – a cow milk plant in Kannauj, the parliamentary constituency of Dimple Yadav. The dairy development minister informed that the government would complete the plant and ensure at least 50,000 liter of milk was processed each day.

Farmers' income rises four times in 7 yrs: AMUL

<http://www.indiancooperative.com/dairy/farmers-income-rises-four-times-in-7-yrs-amul/>

16th June 2017

Gujarat Cooperative Milk Marketing Federation has successfully quadrupled the income of its dairy farmers in last seven years, demonstrating the efficacy of Amul model once again. Results of the apex body of dairy cooperatives in Gujarat were declared on 15th June 2017, in the 43rd Annual General Meeting of GCMMF.

According to a press release sent by GCMMF "the group turnover of GCMMF and its constituent Member Unions, representing unduplicated turnover of all products sold under Amul brand was Rs. 38,000 crores or US\$ 6 Billion".

During the last seven years, Amul's milk procurement prices to its farmer-members more than doubled from Rs. 24.30 per litre for buffalo milk (Rs. 337 per kg fat) in 2009-10 to Rs. 49 per litre (Rs. 680 per kg fat) in 2016-17. Since the cooperative's total milk procurement also doubled during this period, from 90.9 lakh litres per day to 176.5 lakh litres per day, this effectively increased the income of its dairy farmers, four-fold in the last seven years.

Turnover of GCMMF has registered quantum growth of 238% in last seven years, which implies an impressive cumulative average growth rate (CAGR) of 19% during this period. The mantra of rapid expansion had yielded rich dividends with the GCMMF's sales turnover increasing 3.5 times, from Rs. 8,005 crore in 2009-10 to Rs. 27,043 crore in 2016-17, read a release sent by GCMMF.

GCMMF aims to achieve a business turnover of Rs. 50,000 crore and become the largest FMCG organization in India by 2020-21. In the long-term, Amul claims to establish itself as the largest dairy organization in the world, rising up from its current ranking of thirteenth largest dairy organization to number one, notes the release.

Jethabhai Patel, Chairman, GCMMF, emphasized the fact that "during the last seven years, our milk procurement has witnessed a phenomenal increase of 96%. This enormous growth was a result of the high milk procurement price paid to our farmer-members which has increased by 102% in this period. This highly remunerative price has helped us retain the farmers' interest in milk production. Better returns from dairying have motivated them to enhance their investments in increasing milk production."

The chairman added "the drive towards digital and cashless payments, which received a huge boost thanks to Government of India's demonetization initiative, has brought about significant benefits to our farmers in rural Gujarat. We have actively helped our farmer-members to open bank accounts and have linked an additional 13 lakh farmers' bank accounts to our system. Now, milk payments are cashless and directly transferred into their bank accounts."

The Vice-Chairman of GCMMF, Jethabhai Bharwad, explained in detail "our digitalization drive has brought in complete transparency in payment to milk producer members. Farmer-members are aware of the exact amount due to them and the rationale behind the same. Payments going directly into their bank accounts also helps inculcate the savings habit in them.

Bharwad further said "The need for an active bank account has brought large number of the Amul family farmer households directly into the formal banking network. Automated Milk Collection Systems installed at village dairy cooperative societies have now been linked through common online software applications. This helps to further enhance transparency among producer members using digital technology".

R S Sodhi, Managing Director, GCMMF, emphasized that Amul's success has been driven by its '3E' mantra – Rapid expansion in milk procurement, rapid expansion in manufacturing facilities and rapid expansion in marketing & distribution network. He added "we have significantly enhanced our production capacities for major dairy products during the last three years. During this period, we set up several new dairy plants including new dairy factories at Faridabad, Rohtak, Lucknow, Kanpur, Amreli and Kutch. Our new Cheese factory at Palanpur in Gujarat's Bansakantha district was inaugurated, by our Hon Prime Minister, Shri Narendra Modi, in December 2016. This has led to a three-fold increase in our Cheese manufacturing capacity."

Sodhi went on " Our new dairy plants at Taloja in Maharashtra, Kolkata, Surendranagar and Ahmedabad are in various stages of construction and will further add to our capacities, when commissioned. The processing capacity of our AmulFed dairy at Gandhinagar is being enhanced from 35 lakh litres per day to 50 lakh litres per day. We are also enhancing our milk powder manufacturing capacity with a new factory of 150 MT per day production capacity coming up at Gandhinagar, along with another new milk powder plant at Himmatnagar. We are also putting into effect significant capacity expansions for Chocolates and Paneer".

"We have simultaneously enhanced our distribution footprint by adding 15 new Branch Offices in recent years and expanding our network of distributors, super-stockists and sub-stockists to reach millions of retail shops across the country. We have added another 1,250 distributors during the year, he added.

"We have also further strengthened our rural reach with 181 Super-stockists covering 3,600 interior markets. Using information technology, our common distributor management software application seamlessly integrates all our distributors into our business, enabling us to track and thereby enhance shop-wise sales, across the country", sodhi underlined.

"This year, we leveraged heavily on our technological capabilities and data analytics to enhance communication with our channel partners and expand our distribution reach". "Product innovation has always been part of our DNA and has inspired us to launch more than 50 new products in the market during the last three years", added the Managing Director.

Health/Awareness

Kwality and BOB to disburse soft loans to dairy farmers to buy animals

Saturday, 24 June, 2017, 08 : 00 AM [IST]

Our Bureau, New Delhi

<http://www.fnbnews.com/Dairy-Products/kwality-and-bob-to-disburse-soft-loans-to-dairy-farmers-to-buy-animals-40741>

Kwality Limited and Bank of Baroda (BOB) have entered into a memorandum of understanding (MoU) to provide soft loans to dairy farmers for the purchase of animals, smartphones and motorcycles. The scheme is proposed to continue over a period of three years, and would cover 1,00,000 dairy farmers in three states, namely Uttar Pradesh, Rajasthan and Haryana.

The important part of the scheme is that the farmers do not have to provide any collateral guarantee to obtain the loan. The insurance policy of the dairy animals would be pledged to the bank as a guarantee.

Kwality Limited and BOB have been working over the past four months to identify the eligible farmers, and have already given sanctions amounting to Rs 27 crore to about 1,200 farmers.

The sanction letters were distributed to dairy farmers at recent functions in Fatehabad, Haryana, by the state chief minister Manohar Lal Khattar, in Sardarshehar, Rajasthan, by minister of state for finance Arjun Ram Meghwal and at a credit camp organised by Kwality Limited and Bank of Baroda in Sirsa, Haryana by R S Khanna, the former's chairman, and Arora, deputy general manager, Bank of Baroda, Karnal.

To ensure that the farmers would buy good quality cows and buffaloes, Kwality Limited has set up animal purchase hubs in locations close to Ajmer, Fatehabad, Sardashaher and Rohtak, to which ten suppliers brought cows and buffaloes. About 75 farmers have already purchased close to 200 cows and buffaloes.

The participating farmers were selected from amongst those who have been regular suppliers of milk to Kwality Limited. They have given a written undertaking to the bank to continue to give milk to the company and have opened accounts in the bank.

Kwality has given an undertaking to buy milk from these suppliers on a continuous basis and make credit payments directly into the accounts of the loanees. The bank would deduct the equate monthly installments (EMIs) from the accounts of the loanees, who have to repay the loans over a period of three years.

TN Minister's milk alarmism busted, Pune lab finds no toxins in samples

Milk samples were sent for testing on May 31 after Minister Rajenthra Bhalaji claimed that privately produced milk contained toxic ingredients.

[TNM Staff](#)

Friday, June 23, 2017 - 08:21

<http://www.thenewsminute.com/article/tn-ministers-milk-alarmism-busted-pune-lab-finds-no-toxins-samples-64077>

It is further embarrassment for Tamil Nadu Dairy Development Minister KT Rajenthra Bhalaji, a month after he declared that private firms sold adulterated milk, the Central Food Lab in Pune has busted his claims.

According to a [ToI](#) report, no toxic ingredients have been found in the milk samples sent by Tamil Nadu to the laboratory. The samples had been sent for testing to the Pune based facility on May 31, after the Minister claimed that privately produced milk contained carcinogenic substances. The final analysis has now reportedly been sent to the state government.

State dairy department officials however, claim they are yet to receive a report. "If there is no toxic ingredient, it doesn't mean there is no adulteration. It only means they did not find any chemicals," an official told ToI.

The lab director, Suhas Bakre too had earlier ruled out the presence of toxic chemicals in a sample that had been tested in 2016. It was a sachet of whole milk produced by a private manufacturer. It had been sent from Erode.

The Minister however, is not ready to back down. On Thursday, he [informed](#) the Assembly that the Government had filed 226 cases against adulteration of milk and milk products in the last six year. 137 people, he claimed, have been convicted a total fine of Rs.16.26 lakh levied. He further clarified that his objective is to create awareness among people about health hazards of adulteration and not to target private companies.

Tamil Nadu dairy minister alleges milk adulteration by private firms, says they mix bleaching powder

Dairy minister Rajendra Balaji alleged there are contents of caustic soda and bleaching powder mixed in the milk products of Nestle and Reliance.

<http://indiatoday.intoday.in/story/tamil-nadu-milk-adulteration-private-firms-dairy-minister-rajendra-balaji/1/988722.html>

Chennai, June 27, 2017 | UPDATED 20:36 I

Tamil Nadu Milk and Dairy Products Developments Minister Rajendra Balaji once again stirred a controversy by alleging that the products of private milk producers are adulterated.

In a press briefing at his home today, Rajendra Balaji held two packets of milk products - one by Nestle and the other, a product of Reliance and affirmed that he had laboratory results which shows they are contaminated.

The dairy minister alleged there are contents of caustic soda and bleaching powder in the milk products. Balaji was not worried about the health secretary's earlier report to the court claiming that no such adulterants were discovered. He stated that he has with him laboratory results, which prove his claim.

"The samples were tested in Pune to see if the firms were following the Centre's food regulation norms," Balaji said.

The minister also stated that he came under pressure when he took his stance and he had to fight many hurdles.

A verbal spat ensued between Balaji and former education minister Vaigai Selvan over the ordeal wherein the dairy minister Selvan "someone who will speak anything if you give him a mere Rs 500 rupees".

Selvan retaliated by stating that it was AIADMK which pushed Balaji from rags to riches and hence, he should not speak against a party member in such a manner.

Balaji assured that action will be taken against those who add adulterants to such (milk) products. When asked if the state would ban Nestle and Reliance products based on his test results, the dairy minister said that he will discuss with Chief Minister E Palaniswamy before taking any decision.

Dairy co-ops told to open bank accounts for farmers

<http://timesofindia.indiatimes.com/city/aurangabad/dairy-co-ops-told-to-open-bank-accounts-for-farmers/articleshow/59241733.cms>

TNN | Updated: Jun 21, 2017, 12.40 PM IST

KOLHAPUR: The state has instructed primary dairy cooperatives across Maharashtra to open bank accounts for dairy [farmers](#) to transfer their bills. A two-month deadline has been set by the state to comply with instructions.

On Monday, the Directorate General of Information and Public Relations (DGIPR) issued a statement, where the dairy and animal husbandry minister, [Mahadev Jankar](#), said, "Primary dairy cooperatives have issued instructions to open bank account for dairy farmers for online transfer of milk bills. They have been instructed to open accounts in district cooperative banks, nationalised banks, and private banks. If the primary societies fail to comply to instructions, they will be subjected to legal action ."

Chief Executive Officer (CEO) of Gokul D V [Ghanekar](#), said, "The district milk cooperative had already initiated the process for opening bank accounts of farmers. But, demonetisation gave a big push for the drive and around 50,000 new bank accounts of milk farmers were opened over the last two months."

He added that as of now, the milk cooperative has opened around 1,97,000 bank accounts. "We have around 3.5 lakh active dairy farmers. This translates to 1.5 lakh bank accounts that have to be opened over the next two months. There are many challenges before us as the district does not have an adequate banking network. Farmers want their payments in cash and are very reluctant to go to banks," Ghanekar said. TNN

“GST rollout will result in formalisation of unorganised dairy segment”

<http://www.fnbnews.com/Interview/gst-rollout-will-result-in-formalisation-of-unorganised-dairy-segment-40718>

Monday, 19 June, 2017, 08 : 00 AM [IST]

Harcha Bhaskar, Mumbai

Kwality Ltd, one of the fastest-growing dairy companies, with a strong presence in Northern India. Its manufacturing units are located in Haryana, Uttar Pradesh and Rajasthan.

It offers a innovative range of milk products, including low-cholesterol ghee, pure ghee, pure cow ghee, butter, instant dairy creamer, dairy mix, skimmed/whole milk powder, milk in pouches, curd, paneer, lassi, chaach, milk in tetra packs, sterilised flavoured milk, yoghurt and cheese.

The company has increased its focus on the export of dairy products from India. It is one of the leading exporters of dairy products from India, exporting to over 28 countries spanning continents like Asia, Africa and Australia.

In an email interaction with **Harcha Bhaskar, Sanjay Dhingra, managing director, Kwality Ltd**, talks about the latest trends in the dairy sector and the company’s increasing procurement and network with farmers in the northern part of India.

Excerpts:

Could you share information on Kwality Ltd’s infrastructure facilities, such as dairy plants and chilling centres? How much milk is processed per day and dispatched?

What are the other dairy products that are manufactured?

Kwality Ltd has six ultra-modern, state-of-the-art processing plants. While four of these are in Uttar Pradesh, one is in Haryana and one is in Rajasthan. These plants together can process 4.3 million litre of milk per day. We procure milk directly from around 3.5 lakh farmers across 4,700 villages through a network of 24 milk chilling centres across the three aforementioned states.

Our plants can manufacture all variants of milk in poly packs and tetra packs; different variants of dahi, chaach and lassi in poly and tetra packs; flavoured milk and shakes, milk powders, butter, cheese, cow ghee, regular ghee and an exclusive product, Livlite (85 per cent less cholesterol ghee).

Which are the various villages and centres from where the milk is procured? How much is the per day collection of the milk?

Kwality has its own network to procure milk directly from 3.5 lakh farmers across 4,700 villages through a set-up of 24 milk chilling centres across Rajasthan, Uttar Pradesh and Haryana.

The company derives 22 per cent of the total daily milk requirement directly from farmers and balance through milk aggregators operating in various milk shed areas in North India.

How is this milk further divided to be used in the processing of various dairy products?

What are the various quality checks done at the various steps of manufacturing?

Supporting the strong infrastructure, the company has a dedicated and experienced team of professionals that conduct 61 stringent quality checks before any product is released from the plants for consumers’ homes.

The result is a seamless transfer of supreme quality across the value chain from the farm to the customer, ensuring that our consumers enjoy the best of taste and health.

Our various quality accreditations, like Food Safety System Certification (FSSC) 22000, reflects the highest quality standards we follow to deliver safer food products to consumers.

The milk which is directly procured from farmers is used in our consumer products division for poly pack milk, poly pack curd, chaach and the tetra pack range of products, while the milk procured from aggregators is used for products like ghee, flavoured milk, butter, milk powders, etc.

Currently, which are your strong markets in India, for the consumption or distribution of which products and how much?

Kwality has established a strong position in the key markets of North India, including Jammu and Kashmir, Punjab, Uttarakhand, Uttar Pradesh, Himachal Pradesh, Haryana, Rajasthan and Delhi and the National Capital Region (NCR).

All these northern markets have a reasonably high dairy consumption, and our products are available in both general and modern trade outlets, including select online platforms.

What are the various technologies that are used in manufacturing the products? Are they from India or imported? If imported, from which country?

Kwality Ltd's plants are state-of-the-art facilities that use the latest technologies used by the dairy industry.

Some of the commonly-used processes in dairy industry are pasteurization, centrifugal separation, sterilisation and spray-drying. The majority of our equipment is imported from European countries, while some are sourced from high-quality Indian manufacturers.

We have recently commissioned our Tetra Pak plant in Softa, Haryana, for our ultra-high temperature (UHT) range of products.

Our plant in Softa is a state-of-the-art vertical layer plant that houses the Tetra Pak unit (making and packing) on the second floor. The Tetra Pak line has the capability to pack approximately 15,000 packs per hour.

What are your new product launch and expansion plans?

Kwality is in a business transformation phase from being a business-to-business (B2B) to a strong business-to-consumer (B2C) player.

Our endeavour is to become one of the strongest dairy brands in India in the near future. As a part of this strategy, we would launch a bouquet of value-added but differentiated consumer products in the following categories - flavoured milk and shakes, butter, ghee, paneer, cheese and yoghurts, amongst others.

We have recently launched our range of UHT milk and cream in Tetra Packs. These are fortified with Vitamins A and D and have been widely accepted by consumers.

What are the various innovations happening in dairy sector in India? How do you see the Indian market for flavoured yoghurt and desserts in the future?

There are a lot of innovations taking place in the dairy sector, and dairy companies are coming up with

products that cater to the nutritional requirements of people at large.

Kwality has launched its UHT range of milk fortified with Vitamins A and D. Two glasses (250ml each) of Kwality UHT milk meet 80 per cent of the daily recommended dietary allowance (RDA) requirement of Vitamins A and D*.

[* Source: As per the Indian Council of Medical Research (ICMR), 2010]

The market for flavoured yoghurt and desserts will grow owing to the changing consumer preferences and a host of other factors, including:

Convenience – On-the-go consumption;

Sedentary lifestyles,

Healthier choices of food and

Guilt-free pleasure

Who are the significant clients (companies, hotels, caterers and restaurants) that the company has tied up with?

We have classified our client base into the following buckets:

Marquee clients [Hindustan Unilever Ltd (HUL), Britannia, Dabur, Dr Oetkar, McVities, Priyagold, etc.];

Religious institutions and

The hotel, restaurant and cafe (HORECA) segment

Is your company into exports? If yes, to which countries, and what products?

Kwality has emerged as one of the largest exporters of dairy products from India. The company exports to over 28 countries across Asia, Africa and Australia, including Japan, the United Arab Emirates (UAE), Seychelles, Bangladesh, Sri Lanka, Jordan, Nigeria and Morocco, amongst others.

Apart from exports from India, Kwality has established Kwality Dairy Products- FZE, a wholly-owned subsidiary in the UAE's free trade zone. The company is engaged in trading.

It imports dairy products from India, Australia, New Zealand and European countries, including Turkey, Ireland, Holland, Poland and Ukraine and sells it in both domestic and international markets, including the Gulf Cooperation Council (GCC) and Middle-Eastern countries, Bangladesh, China, Thailand and African countries, amongst others. The subsidiary clocked revenue of Rs 740 crore in financial year 2016.

What is the projected turnover for the year 2017-2018?

As a part of the strategic transformation journey from B2B to B2C, our focus is on bottom-line enhancement, while the topline will be maintained.

What are your views on the goods and service tax (GST) rate for milk? What is the projected effect of it on the dairy industry?

The goods and service tax (GST) roll-out would significantly benefit the dairy sector, as the majority of dairy products are in the lower bracket of zero per cent, five per cent or twelve per cent.

It would result in the formalisation of the unorganised segment, improve operational efficiencies through reduction of logistics, compliance and inventory management costs.

We recommend that the GST on ghee should not be more than five per cent.

Now, an app to locate your nearest dairy

<http://www.dnaindia.com/mumbai/report-now-an-app-to-locate-your-nearest-dairy-2476617>

Mon, 19 Jun 2017-07:45am , DNA

Travelling across cities and have a craving for unadulterated desi ghee? There's an all-new 'Cow Connect' app to help you locate the nearest dairy. The app was one of the announcements made at the National Conference on 'Glorious Indian Cow' organised jointly by Virat Hindustan Sangam and the Urja World Foundation on Sunday.

Instead of trade talks, the auditorium of the Bombay Stock Exchange (BSE) on Sunday saw calls of 'ban cow slaughter' reverberate. There were discussions on how "cow urine is good for health", the need for every Indian to look after one cow as well as discussion on a 'cow cess' that every citizen could pay.

At one point, the moderator asked the panellists, some of who were doctors, investment bankers as well as holy men, about how one could take the message of cow protection to 'liberals'.

The organisers said that they hoped the cow connect app will eventually be used for e-commerce and help dairy farmers and consumers connect for better business.

Regulatory/Legal

FSSAI confirms India's unbranded milk is adulterated

By [Sinduja Jane](#) | Express News Service | Published: 30th June 2017 07:47 AM |

Last Updated: 30th June 2017 07:47 AM

<http://www.newindianexpress.com/states/tamil-nadu/2017/jun/30/fssai-confirms-indias-unbranded-milk-is-adulterated-1622409.html>

CHENNAI: Amid the ongoing political controversy over the quality of milk sold by private players in the State, here is confirmation from a credible organisation that adulteration does happen across India, including in Tamil Nadu. Samples lifted as part of the national milk quality survey by the Food Safety and Standards Authority of India (FSSAI) show that a fifth of them contain adulterants, some of which could have adverse impacts on health.

But there was a difference in the survey's target group. While the current controversy revolves around private branded milk packs, the FSSAI didn't go after them. They lifted samples from small distributors in towns and villagers who supply 'fresh milk' at the doorstep.

Of 102 samples collected from Tamil Nadu, 22 were substandard. In fact, two samples from Tiruchy region tested positive for detergent. The surveillance survey, done in November last, came after a gap of five years. The results, released recently, show that 22 samples in Tamil Nadu were substandard. "Two of them, which had detergent, were unsafe for human consumption," a food safety department official told Express.

However, though over 20 per cent of the samples across the country were substandard, the department had limitations in initiating action, as it was a surveillance survey. "We cannot hope to get them penalised by a court based on the surveillance survey," explained the official.

Who failed the test?

A food safety department official refused to name the companies that failed the quality test during the surveillance survey, but said samples mostly lifted from small-scale milk distributors in villages were found deficient in quality. When asked about testing State-owned Aavin, too, the official said no samples were lifted from the milk cooperative

Hence, the department lifted two more samples from the same small-scale milk distributors from Manapparai and Tiruchy. During the surveillance survey, samples from Tiruchy had shown the presence of detergent, while that from Manapparai also contained a chemical neutraliser, said another official.

"But, in a resampling test, the one from Tiruchy Corporation limit showed satisfactory quality, while the milk sample from Manapparai was substandard. A case has been filed in a court against that unit," the official added.

However, the official refused to name the companies that failed the quality test during the surveillance survey, but said samples mostly lifted from small-scale milk distributors in villages were found deficient in quality.

"We found excess water and reduced fat content in 22 samples. Detergent is added for longer shelf life and also to give a thick consistency to the milk," the official added.

When asked about testing State-owned Aavin, too, the official said no samples were lifted from the milk cooperative.

The national milk quality survey was carried out to assess the quality of milk with a focus on unsafe and adulterated milk.

The samples were tested for fat and solids-not-fat (SNF), vegetable oil, detergent, hydrogen peroxide, formalin, sugar, glucose, urea, starch, boric acid, ammonium sulphate, nitrates and cellulose maltodextrin. When asked about other adulterants, the official said, "Not in Tamil Nadu, but in other states, chemicals like hydrogen peroxide, formalin, acid and urea were found in samples."

FDA suspects vendors, dairy units involvement

TNN | Jun 26, 2017, 06.36 AM IST

<http://timesofindia.indiatimes.com/city/pune/fda-suspects-vendors-dairy-units-involvement/articleshow/59314467.cms>

PUNE: The [ghee adulteration](#) racket busted late on Saturday night is likely to have its roots spread across the city.

The operators of the manufacturing unit would supply adulterated ghee to a large number of dairies and vendors at as low a rate as Rs 300 per kg. Suspecting their tacit involvement and support, officials of the Food and Drug Administration (FDA) have decided to initiate an inquiry against all of them from Monday.

"In all likelihood, dairy operators and vendors who bought ghee from them at low costs were aware of the adulteration and were supporting it. We are going to visit every major adulterated ghee purchaser's establishment and question them about the case," FDA Pune's assistant commissioner (food) S P Shinde, who is heading the investigation, said.

The manufacturing unit was in operation for the last one and half years in three rented premises at Gokulnagar on the [Katraj-Kondhwa](#) bypass

"We have sent 14 samples of the adulterated products, including ghee and butter, to the state government's laboratory for analysis," FDA Pune's joint commissioner S S Desai, said.

The manufacturing unit operators would add refined soybean oil and hydrogenated [vegetable oil](#) or vanaspati into small quantities of pure ghee to make adulterated ghee.

To make butter, they would use cream, refined soybean oil and water. This is the biggest racket of adulterated ghee and butter exposed in Pune in recent times. A similar racket was busted in Kondhwa in 2006.

FDA officials have seized around 1,100 kg of adulterated ghee in loose packets and around 196 kg of butter so far

India Extends Ban on Import of Chinese Milk, Dairy Products

10:41 24.06.2017

<https://sputniknews.com/business/201706241054937463-india-dairy-ban-china/>

India's food regulator has extended the ban on import of milk and related products from China for another year. The ban is in place since 2008 due to concerns over food safety, particularly melamine, a toxic chemical used for making plastics and fertilizers.

NEW DELHI (Sputnik) — The Food Safety and Standards Authority of India (FSSAI) had earlier recommended the ban to the Ministry of Health and Family Welfare, which was later extended by the Commerce Ministry [in a notification issued on Thursday](#).

"Ban on import of [milk and milk products](#), including chocolates and chocolate products and candies/confectionary/food preparations with milk and milk solids as ingredients from China may be

extended for a period of one year i.e. up to 23rd June, 2018 or until their safety is established on the basis of credible reports and supporting data, whichever is earlier," the notification said.

While India doesn't import [milk products](#) from China, the ban has been in place as a preventive measure. India is the world's largest producer and consumer of milk. The country's milk production increased from 137.68 million tons in 2013-14 to 146.31 million tons in 2014-15. Among the states, Uttar Pradesh is the leading milk producer, followed by Rajasthan and Gujarat, according to PTI.

Although the government has extended the ban, in the coming four years India may have to import milk as rising pressure on land reduces pastures. The rising consumption of milk and milk products will take demand to at least 210 million tons by 2021-22, a rise of 36% over five years, according to government estimates.

While India can keep pace with rising milk demand as the growth rate has been over 6%, an added concern is a shortage of fodder. India will require 1,764 million tons of fodder by 2020, but the existing sources can only manage about 900 million tons of fodder, roughly a shortage of 49%.

Mother Dairy Managing Director S Nagarajan quits

Nagarajan, who has been leading Mother Dairy Fruit & Vegetable Pvt Ltd as the Managing Director since May 2010, will continue in this role only till June 30.

<http://zeenews.india.com/companies/mother-dairy-managing-director-s-nagarajan-quits-2018010.html>

Last Updated: Friday, June 23, 2017 - 18:10

New Delhi: Leading milk supplier Mother Dairy's Managing Director S Nagarajan has resigned from his position citing personal reasons.

Former Managing Director of the company, Sanjiv Khanna will succeed him.

Nagarajan, who has been leading Mother Dairy Fruit & Vegetable Pvt Ltd as the Managing Director since May 2010, will continue in this role only till June 30.

"I had put in my papers in March due to personal reasons. I want to spend time with my parents who live in Bengaluru," he said when contacted

His resignation was accepted by the company's board in its meeting held on June 13.

Under his leadership, Mother Dairy scaled up its operations with the launch of various products and variants, widening its offerings.

An alumni of IIM Ahmedabad, Nagarajan started his career with Nestle and had stints in many leading food companies, including erstwhile Cadbury India, Frito-lay India and Joyco India in various functions.

His successor Khanna is currently serving as CEO of SBC Beverages Ghana.

Tamil Nadu minister vows to expose private companies adulterating milk

By Team Asianet Newsable | 06:54 PM June 22, 2017

<http://newsable.asianetnews.tv/tamil-nadu/tamil-nadu-minister-vows-to-expose-private-companies-adulterating-milk>

In the Assembly, Rajendra Balaji, the State minister for dairy development said, “Milk sold by private companies is adulterated and that’s how it can last for days without getting rotten. I will soon prove such adulteration of milk by the private companies.”

On hearing this statement MK Stalin raised a question, “What would be your stand on milk adulteration after your accomplishment in proving against the private companies?”

In reply to the question Rajendra Balaji said, “An immediate action will be taken against those private companies without any bias.”

Survey/Report

Report on milk adulteration finds 11 samples unsafe

CHENNAI , JUNE 20, 2017 00:44 IST

<http://www.thehindu.com/news/national/tamil-nadu/report-on-milk-adulteration-finds-11-samples-unsafe/article19105757.ece>

The State government has informed the Madras High Court that out of the 338 milk/ milk product samples lifted from 32 districts in the State between August 5, 2016 and May 31, 2017, 11 were found to be unsafe, 132 substandard and misbranded.

“Out of the 11 unsafe samples, six are due to the presence of colours Tartrazine – 3, Rhodamine – 2 and Carmoisine – 1.

The remaining five samples were found with micro organisms like Coliform-3, detergent-1, yeast and mould-1. Totally 83 cases were registered in which 56 were convicted and penalty imposed to the tune of ₹6 lakh,” the report filed by J. Radhakrishnan, Secretary, Health and Family Welfare Department, said.

Survey conducted

Mr. Radhakrishnan made the submissions on a PIL filed by advocate A.P. Suryaprakasam seeking proper action by the authorities concerned on allegations of milk adulteration in the State.

The Health Secretary filed the detailed status report on the action taken to curb milk adulteration across the State.

The report added that as per the instructions of the Food Safety and Standards Authority of India, New Delhi, a survey was conducted in Chennai, Coimbatore, Madurai, Tiruchi, Salem, Ambattur, Tirunelveli, and Hosur from November 2016 to December, 2016.

Out of 106 milk samples tested, two were reported unsafe, 22 substandard, and 82 as conforming to standards, he added.

Out of a total of 32 fresh samples lifted from Vellore, Tiruchi, Thanjavur, Thiruvarur, Madurai and Ramanathapuram between February 1 and March 31, none was found to be unsafe, eight turned out to be substandard due to dilution with water and addition of vegetable fats, the report said.

The government further informed the High Court that through a government order dated June 15, State and district-level steering committees to check adulteration had been reconstituted by including the Principal Secretary, Animal Husbandry, Dairy and Fisheries Department, Director of Milk Production and Dairy Development, and the Deputy Registrar (Dairy).

187 milk samples were found 'substandard', TN tells court

<http://www.thehindubusinessline.com/news/national/tn-milk/article9730656.ece>

CHENNAI, JUNE 19:

The Tamil Nadu government told the Madras High Court that 187 milk samples were found to be either 'substandard' or 'misbranded'.

It had launched 143 cases, convicted 81 and imposed a penalty of ₹10.26 lakh. The milk samples were taken from all the 32 districts with 886 samples analysed.

Substandard could be dilution of milk with water or addition of vegetable fats while misbranded could be labelling mistake or ingredients not mentioned.

With regard to milk products, Tamil Nadu Health Secretary J Radhakrishnan said in a status report submitted to the Court today that out of the 338 samples taken from all the districts, 11 were found 'unsafe' and 132 were found to be 'substandard' and 'misbranded.' The State government had launched 83 cases, convicted 56 and imposed a penalty of ₹6 lakh.

Out of 11 unsafe samples of milk products, six were due to presence of colours (Tartrazine, Rhodamine and Carmoisine) while in the remaining five, there were presence of micro organisms like Coliform, detergent, yeast and mould-1.

The survey was done between August 2011 and May 2017, the State government said in the report.

Radhakrishnan filed the report on behalf of the Animal Husbandry and Dairy Development Department in response to the Court seeking a status report on steps taken for the implementation the Food Safety and Standards Act, 2006 particularly in relation to allegation of adulteration of milk meant for children.

Early this month, the first Bench of Chief Justice Indira Banerjee and Justice M Sundar sought the status report while hearing a PIL filed by Congress advocate AP Suryaprakasam on allegations of adulteration in milk by private milk companies. The PIL also referred to recent statements made by Dairy Development Minister Rajendra Balaji that private milk producers indulged in adulteration, and that samples were sent to various labs for testing.

Radhakrishnan said that the State government has reconstituted state-level steering committee/district level steering committee to ensure availability of safe milk.

The Commissioner of Food Safety and Drug Administration has been directed to check the menace of adulterated milk and take stringent action against dairy owners, dairy operators and retailers if chemical adulterants like pesticides or caustic soda were found in the milk.

The Food Safety and Drug Administration has been asked to identify high risk area where there is greater presence of petty food manufacturer/ business operator.

Foreign News

Barren County dairy farm uses robots for milking cows

30/june/2017

http://www.glasgowdailytimes.com/news/barren-county-dairy-farm-uses-robots-for-milking-cows/article_e25e9032-5d29-11e7-8555-3bfae2da5022.html

GLASGOW – During an open house Thursday at Malvern Hills Dairy, visitors were able to view cows being milked – by robots.

The Mattingly family farm features a new DeLaval VMS (Voluntary Milking System) Robot Barn, equipped with three robotic milking stations.

Stephanie Mattingly said they began using the machines on March 27, and that the new system has been a huge stress relief for her dad, Richard.

“You go from relying on people to relying on equipment,” Stephanie Mattingly said, adding that, in the past, they have had a lot of issues with keeping good help. “When you own your own business, you're committed to it every day. When you hire someone to come in, their commitment to what you're doing is always going to be less.

“The robots are very consistent. They're going to do it right every time.”

A cow is milked by a robot on Thursday at Malvern Hills Dairy.

WILL PERKINS / GLASGOW DAILY TIMES

Mattingly said there was a steep learning curve with the new system, especially with maintenance.

“It's pretty in-depth equipment,” she said. “So if you don't take care of it right, it messes up. Learning the mechanics of it all has been more than what any of us were really expecting.

“But we've learned a lot.”

Mattingly said they all became mechanically inclined very quickly, and her dad likes that “he can be here and he can do all this by himself.”

“That's what he wants,” she said.

Since she began working for DeLaval as their robotics product specialist, Mattingly said she only gets to be on the family farm “maybe one day a week,” but the new technology allows her to help out even when she is away.

"I do a lot of remote support," she said. "I can pull up all the software on my computer wherever I am in the world.

"I can log in and see what's going on."

Mattingly said they now have access to data that wasn't available in their old facility. She said they can keep track of how much milk each cow produces, and they can monitor each cow's movement, measuring how often a cow is lying down.

"We use that to catch sick cows," she said. "Because if her activity goes down, she's probably sick. If her activity goes up, she's probably in heat, which means she's ready to breed."

"So we use it to breed cows, but also to catch sick cows."

"It's a whole new world," Mattingly said. "You can literally look at everything, see the details and say, 'OK, this is what I can put in and this is what I'm going to get out.'"

"The way that farmers work, our profit margins are small. So for us to be able to maximize the outputs with minimal input is the way to do it.

"That's what's allowing farmers to be effective, to be productive and make money. You have to learn to be competitive in this world.

"It's a huge part of what's keeping family farms around."

Eric Risser, dairy division manager for AgCentral Co-op, the company that installed all of the new equipment, said the Mattinglys' cows currently each produce an average of 80 pounds of milk per day.

Risser said whenever anything goes wrong with a machine, the system will automatically send a digital alert to the Mattingly family, adding that if they don't respond to an alert, another alert will be sent to AgCentral.

Having a robotic milking system improves the quality of life for farmers and their animals, Risser said, adding that the cows voluntarily enter the machines.

"The cows actually perform better because they're not forced to do it," he said. "No one is herding her to a specific point. Nobody is telling her she has to be milked.

"She's getting to do what she wants to do on her schedule."

Risser said he thinks this technology "is the future" of dairy farming.

"You have so many data points," he said. "You're learning the behaviors of cows, routines of cows.

"It's really interesting."

New dairy code to end milk price shocks

30 june 2017

<http://www.sbs.com.au/news/article/2017/06/30/new-dairy-code-end-milk-price-shocks>

The dairy industry has introduced a new code of practice aimed at protecting farmers from retrospective cuts to milk prices and ensuring processors give substantial notice of any looming price reductions.

The voluntary code, launched on Friday by peak national dairy farmers group, the Australian Dairy Industry Council (ADIC), comes after the dairy industry was plunged into chaos in April, 2016 when Australia's biggest dairy processor, Murray Goulburn, unexpectedly slashed the farmgate milk price, citing global oversupply and low prices for dairy commodities.

Murray Goulburn also introduced a controversial support package for dairy farmers which clawed back repayments out of future payments for milk - a scheme it later dropped.

Murray Goulburn, Fonterra Australia, Bega and Warrnambool Cheese & Butter are among processors signed up to the new code and ADIC deputy chair Grant Crothers said code will cover most of the milk produced in Australia.

"We believe the code will improve contracting arrangements between farmers and processors; and offer greater transparency through earlier and clearer pricing signals for farmers, which means less risk for farmers and more balance along the supply chain," Mr Crothers said .

The code requires farmers be given 30 days' notice of any cut in milk prices and allows farmers to sell excess milk elsewhere if their contracted processor does not want the extra supply.

The code covers standard contracts between processors and farmers but does not prevent a farmer from negotiating an individual contract with a processor.

Fonterra Australia has endorsed the code, saying it already was taking steps to improve pricing signals to give farmers more certainty and help them plan with confidence.

"We're committed to ensuring Australian dairy is sustainable and to working collaboratively with all those involved in it," Fonterra Australia managing director Rene Dedoncker said.

NSW Farmers' Dairy Committee chair, Erika Chesworth, said the code would help improve the supply chain and industry sustainability.

"Farmers need greater transparency and fairer contract terms to allow them to grow their own businesses," Ms Chesworth said.

Dairy farmers to benefit from satellite data used to monitor and predict pasture productivity and quality

<https://www.realwire.com/releases/Dairy-farmers-to-benefit-from-satellite-data-used-to-monitor-and-predict>

Harwell, Oxfordshire, 29th June, 2017. Rezatec, in conjunction with the University of Reading, is delivering its PASQUAL (“Monitoring and prediction of PASTure QUALity and productivity from satellites”) project to develop an Earth Observation satellite based pasture farming intelligence tool. Through the analysis of multiple remote sensing satellite data sources (visible and radar) and meteorological data, in combination with the University of Reading’s detailed modelling and data-assimilation techniques, the tool will enable dairy farmers to monitor and predict pasture productivity and quality.

Trials are currently being conducted by the University of Reading over a two-year period, initially at controlled research plots, and are now being extended to operational dairy farms. This approach is driving iterative development of models and data products, which will be delivered to users through Rezatec’s geospatial web-portal platform. The platform will be upgraded and extended to support the required data streams and implement the bespoke grass growth models to create an innovative decision support tool for dairy farmers.

Improving pasture productivity and quality

Alternative technologies and R&D strategies in this area are scarce, but those that are emerging generally focus on empirical vegetation indices, which can lead to unreliable and inaccurate estimates of PPQ; our proposed approach aims to offer a much more reliable product. Furthermore, most competitors using vegetation indices are focusing on crops, rather than grasslands, despite the fact that dairy production world-wide is 700 million tonnes.

“The proposed work and selected approach will ensure an accelerated route to market of the research currently being conducted by those at the forefront of remote sensing and pasture research, including colleagues at the University’s Centre for Dairy Research (CEDAR), in strong collaboration with practitioners in the dairy farm industry,” commented Professor Anne Verhoef, Principal Investigator of PASQUAL, Department of Geography and Environmental Science, the University of Reading.

This project is innovative both commercially and technically on many fronts. It pushes boundaries beyond current leading-edge world science and technology in the area of obtaining near real time estimates of grass crop productivity and quality. The University of Reading will develop a new model for predicting the productivity and quality of grasslands. This model will be informed by a broad range of data for both model development, calibration and verification. In addition to established local data (farm management/field data, weather data), the model will have direct access to multiple remote sensing satellite data sources including radar data which is well suited to monitoring tasks in cloud covered regions, such as the UK.

Dr Andrew Carrel, Chief Technology Officer, Rezatec added, “The outputs from the data modelling process will be combined with other data on Rezatec’s platform, where further processing will take place using machine learning and data mining techniques to add the predictive analysis that will make the tool highly valuable for the farming end users.”

Rezatec's platform is designed to deliver high performance data visualization, analytics and decision support to multiple end users, and is highly scalable. It will facilitate the broad use of the farming intelligence tools and services within the UK, Europe and across the globe.

Mongolian Milk Producer Issues Country's Largest-ever Corporate Bond

By [Reuters](#) June 29, 2017 | 6:31 pm EDT

<http://www.dairyherd.com/news/industry/mongolian-milk-producer-issues-countrys-largest-ever-corporate-bond>

A Mongolian dairy producer has issued the local stock exchange's largest ever corporate bond, testing market appetite following an economic bailout and the potential election of an unpredictable new president.

Suu, which means milk in Mongolian, sold 6 billion tugrik (\$2.55 million) of debt as it aims to boost production and refinance dollar-denominated debt accumulated during the country's short-lived economic boom. The one-year bills have an annual interest rate of 17.5 percent.

Investors were drawn to the bond because of the stability brought to the local currency, the tugrik, following a \$5.5 billion rescue package from the International Monetary Fund (IMF), said Dashdorj Bilguun, who worked on the underwriting at Golomt Capital.

"It stabilizes the currency," said Bilguun of the IMF deal.

The tugrik was in free fall last year, declining by nearly a quarter as a result of falling investment and weak Chinese demand for commodities.

Coal and copper sold to China were leading drivers of Mongolian growth, but the IMF is now encouraging the landlocked Asian nation to diversify and develop agriculture and tourism in order to protect it from boom-bust cycles.

Suu is eyeing China as a potential customer for its dairy products, but Mongolian agriculture remains underdeveloped because of a lack of infrastructure and the remote location of herders.

About 30 percent of Mongolia's population still practices a traditional nomadic livelihood that can be traced back to the 13th century, when Genghis Khan was building history's largest empire.

Bilguun said the bills were 12.6 percent oversubscribed despite investor concerns about the potential victory of presidential candidate Khaltmaa Battulga from the opposition Democratic Party, who won the most votes in an inconclusive first round of elections this week.

Before the election, Battulga was calling for more state control in mining, including the Oyu Tolgoi copper-gold mine run by Rio Tinto.

Shares in Mongolia-based firms plunged this week after the election, with Turquoise Hill Resources and Aspire Mining falling by around 5 percent and the Mongolian Mining Corp losing 14 percent since Monday.

An analyst with a Hong Kong investment firm familiar with Thursday's bond deal said the government had turned a corner after the IMF agreement was secured.

"The atmosphere has changed," said the analyst, who asked not to be named because he was not authorized to speak to the media. "There will still be pains, but hopefully the worst has passed."

RECALL: Improperly pasteurized milk produced in Binghamton voluntarily recalled

Posted: Jun 29, 2017 02:43 PM EDT

Updated: Jun 29, 2017 02:44 PM EDT

<http://www.binghamtonhomepage.com/news/local-news/recall-improperly-pasteurized-milk-produced-in-binghamton-voluntarily-recalled/753965370>

BINGHAMTON, N.Y. - Milk produced at a Binghamton business has been voluntarily recalled due to improper pasteurization.

A release from New York State Agriculture Commissioner Richard Ball says that 1% Lowfat Milk produced by Mountain Fresh Dairy, LLC located at 145 Conklin Avenue in Binghamton is being voluntarily recalled due to improper pasteurization.

Ball says proper pasteurization heats milk in order to effectively eliminate all pathogenic bacteria, such as Listeria and Salmonella.

He says no illnesses have been reported to date to the Department in connection with this product.

The recalled 1% lowfat milk product was sold at three Non Profit Grocery Stores in New Jersey (NPGS).

The locations are: 2080 W. County Line Road, Jackson, New Jersey; 231 Main Street, Lakewood, New Jersey; and 152 James Street, Lakewood, New Jersey.

The product was sold under the name Mountain FRESH KOSHER DAIRY CHOLOV YISROEL.

It was also distributed by the Community Hunger Outreach Warehouse (CHOW) in Broome County, New York.

The product was packaged in a half-gallon, plastic container bearing the container code of: USE BY JUL 07 2017.

Community activists sue Big Island dairy over ongoing pollution concerns

Thursday, June 29th 2017, 8:34 am IST Thursday, June 29th 2017, 8:47 am IST

<http://www.hawaiinewsnow.com/story/35775098/community-activists-sue-big-island-dairy-over-ongoing-pollution-concerns>

OOKALA, BIG ISLAND (HawaiiNewsNow) -

Community activists on the Big Island are suing a dairy over ongoing pollution concerns despite previous citations from the state.

Kupale Ookala and the Center for Food Safety sued the Idaho-based company who operates the Ookala dairy on Hawaii Island's northern side.

The complaint cites ongoing concerns that runoff from the dairy polluted nearby communities, and violated the Clean Water Act when animal feces were released into streams and ocean water.

"Our community is standing strong to protect itself from the dairy's pollution and the failure of the state to protect its people," Genard Frazier, member of the community group Kupale Ookala said. "We want to be in the driver's seat so we can hold this polluter accountable and protect our community."

[Video previously obtained by Hawaii News Now](#) from an area resident shows what they described as murky, sewage-like water.

Activists say the pollution has been ongoing for the last five years.

The dairy holds over 2,000 cows on 23 acres of land.

Hawaii News Now reached out to Big Island Dairy for comment on the suit and we are waiting to hear back.

International Dairy Groups Join U.S. in Calling for Action Against Unfair Canadian Trade Policies

June 28, 2017 | 6:59 am EDT

<http://www.dairyherd.com/news/industry/international-dairy-groups-join-us-calling-action-against-unfair-canadian-trade>

An international coalition of 10 dairy industry organizations, including three U.S. dairy groups, is asking their governments' trade ministers to intercede in the increasingly acrimonious dispute over Canada's harmful dairy policies that is having global repercussions. The groups co-signed a [joint letter](#) today requesting that their respective trade ministries "pursue all avenues available to challenge these measures, including WTO dispute settlement and bilateral trade agreement relationships."

The U.S. dairy sector, represented by the International Dairy Foods Association (IDFA), the National Milk Producers Federation (NMPF) and the U.S. Dairy Export Council (USDEC), together with seven dairy groups from Argentina, Australia, the European Union, Mexico and New Zealand, is insisting that Canada remove

the recently implemented policies that are facilitating the dumping of Canadian dairy products in the international market, while making already prohibitive Canadian restrictions on dairy imports even more onerous.

“IDFA will use every opportunity to urge administration officials and legislators who are working to modernize the North American Free Trade Agreement (NAFTA) to tackle these unfair, illegitimate and protectionist policies,” said Michael Dykes, D.V.M., IDFA president and CEO.

Jim Mulhern, NMPF president and CEO, said that “Canada’s revised dairy policy amounts to a ‘beggar-thy-neighbor’ approach, damaging not just its neighbor to the south, but also causing harm to other major dairy exporting countries around the world. This policy must stop now, before any more damage is done to American farmers and those from other nations seeking to compete on a level global playing field.”

“Canada has been adopting policies that run counter to our longstanding agreements and upending what has until recently been a mutually beneficial trade relationship,” said Tom Vilsack, president and CEO of the U.S. Dairy Export Council. “Our trade agreements must be honored and not ignored—or worse—by our closest neighbor.”

In February, Canada implemented a special milk Class 7 pricing policy that artificially lowers milk ingredient prices for Canadian processors and is designed to incentivize the substitution of domestic Canadian dairy ingredients for imported ingredients, while also pushing Canadian proteins out onto world markets at below-market prices. The result of this policy is the widely reported cancellation of purchases by Canadian cheese makers of U.S.-sourced ultra-filtered (UF) milk, and the even more damaging ability of Canadian exporters to sell milk proteins globally at a much lower price, thereby undercutting exports from the U.S. and the other countries. It is due to this latter impact that dairy groups in multiple countries have been expressing opposition to Canada’s new system.

The letter was sent to U.S. Trade Representative Robert Lighthizer, as well as to Argentina and Australia’s Ministers for Trade, Mexico’s Secretary of Economy, the EU Commissioner for Trade, and New Zealand’s Minister of Trade. In addition to the U.S. dairy leaders, the letter was signed by the CEOs of the European Association of Dairy Trade (Eucolait), European Whey Products Association (EWPA), European Dairy Association (eda), Dairy Companies Association of New Zealand (DCANZ), Camara Nacional De Industriales de la Leche (CANILEC), the Centro De La Industria Lechera (CIL), and the Australian Dairy Industry Council (ADIC).

“Our respective dairy industries are firmly of the view that the operation of Ontario’s Class 6 and Canada’s Class 7 contravene Canada’s international commitments,” the letter reads in part. “Canada’s increasingly protectionist policies are diverting trade with attendant global price-depressing impacts, and are in conflict with the principles of free markets and fair and transparent trade. We therefore request the authorities of Argentina, Australia, the EU, Mexico, New Zealand, and the US to take all steps available to them to resolve this issue and ensure that Canada complies with its international obligations. “

Earlier this month, U.S. Secretary of Agriculture Sonny Perdue conducted a series of meetings with Canadian officials, raising the points of disagreement and reinforcing that these issues need to be resolved, particularly in light of the renegotiation of NAFTA.

Struggling Massachusetts dairy farmers pleading for tax relief

"Pretty much everything's gone up except for the price of milk," one farmer told lawmakers.

Andy Metzger, State House News Service Published: June 28, 2017, 8:01 am

<http://www.wlp.com/2017/06/28/struggling-massachusetts-dairy-farmers-pleading-for-tax-relief/>

BOSTON (State House News Service) – Massachusetts dairy farms are a bucolic reminder of the state's more agricultural past and while technology and development have raced ahead, the money paid to milk producers has not followed the same trajectory.

"Our prices today I'd say are probably about the same as our price was 20 years ago," said Mark Duffy, of Great Brook Farm in Carlisle, after testifying before the Revenue Committee on Tuesday.

In 2008, Bay State legislators passed a law offering dairy farmers a tax credit to "offset the cyclical downturns in milk prices paid to dairy farmers," which was capped at \$4 million annually.

Duffy on Tuesday asked lawmakers, who are struggling with budget imbalances, to advance a bill to double the annual cap on the tax credit to \$8 million.

Darryl Williams, whose family farm in Hatfield dates back to 1661, said the tax credit is only available to farmers when the cost of producing milk exceeds the price farmers receive.

"Pretty much everything's gone up except of the price of milk," said Williams, the treasurer of the Massachusetts Dairy Promotion Board.

Catherine de Ronde, an economist who used to run the tax credit program for the state and now works for the dairy cooperative Agri-Mark, told the News Service the cap was reached the past two years and the tax credit was insufficient to cover farmers' losses.

"At the \$4 million cap, farmers are still losing money," said de Ronde, who said that even if the cap is doubled "they would still be losing money." She said, "Farmers do not have any direct control over their price."

Duffy said the prices of dairy products straight off the farm are loosely correlated to the price of milk on supermarket coolers, but their product also gets used for butter, cheese, yogurt, and other products. Last month, Duffy said, he was paid \$1.51 per gallon of milk produced on his farm.

The legislation (H 2616) was filed by Worthington Rep. Stephen Kulik. The late Rep. Gailanne Cariddi, of North Adams, filed an amendment to the House budget in April to double the dairy farmer tax credit. The amendment was withdrawn from consideration.

Somerville Rep. Denise Provost said she supports doubling the dairy farm tax credit, saying it would help "stabilize the economics of dairy farms."

At his working farm, Duffy said, passersby will often stop to look at the activity and take photos. If farms go out of business the properties will be converted into parking lots and stores, he predicted.

County dairy farmers look to future

<http://republicanherald.com/news/county-dairy-farmers-look-to-future-1.2212289>

BY STEPHEN J. PYTAK / PUBLISHED: JUNE 28, 2017

PINE GROVE — As times change, so do trends.

Mark A. and Amy J. Rhody Wolfe, Washington Township, the owners of Mar-Am Farms at 73 Kurtz Road, wonder how milk products will fare in the years to come.

“I guess the biggest challenge facing the small farms is that people don’t seem to drink as much milk as they did years ago. Families don’t sit down and have a nice family supper together with a nice glass of milk like they did 30 or so years ago,” Amy said Tuesday.

June is National Dairy Month, according to the National Dairy Council. Schuylkill County is home to more than 30 dairy farms, the Wolfes said.

On Tuesday, the Wolfes talked about their history and challenges.

There were 12,743,000,000 pounds of total fluid milk products sold in the United States from November 2016 to January 2017. That’s down from the 12,776,000,000 pounds of milk products sold between November 2015 and January 2016, according to the April 2017 edition of the “Dairy Market Report,” published online by the National Milk Producers Federation, Arlington, Virginia.

There were 12,358,000,000 pounds of total fluid milk products sold in the nation from December 2016 to February 2017. That’s down from the 12,656,000,000 pounds of milk products sold between December 2016 and February 2016, according to the May 2017 Dairy Market Report.

“Sales of all fluid products were down by 1.3 percent from a year earlier during December 2016-February 2017, on a leap year-adjusted basis. Despite monthly variations, total fluid sales volumes have trended down by just under 1 percent per year on a fairly steady basis over the past year,” according to the May report available at www.nmpf.org.

Mark is the son of Marvin Wolfe, Pine Grove, and the late Kathleen L. Wolfe, who died in February 2013. His parents started Mar-K Farms, 181 Wolfes Road, in 1975. Mar-K stands for Marvin and Kathy.

“Mark was born into the business,” his wife said.

“I was named after it,” Mark said.

Mark graduated from Pine Grove Area High School in 1994. Amy graduated from there in 1992. They married on Sept. 10, 1994.

Today his brother, Eric T., runs Mar-K Farms with his wife, also named Amy.

Mark and his wife bought the Kurtz farm in 2004.

“We named the farm ‘Mar-Am Farm.’ We are a small operation. We own 85 acres of land. Mark’s dad, Marvin, and brother, Eric, do the field work for us,” Amy Wolfe said. “We do grow most of our own feed. We buy a protein mix, molasses, wet brewers grain for the cows. The heifers get grower pellets and the calves get milk replacer and starter pellets.”

She and Mark do both morning and afternoon milkings.

“We milk around 50 cows. We have around 55 heifers and 20 calves,” she said.

The farm produces about 1,400,000 pounds of milk per year, she said.

The family sells its milk to Guers Dairy, Tamaqua.

They’re happy with the price they’re getting.

“It’s about \$18 per hundredweight,” Mark said.

The farm has an income of about \$21,000 per month, but every month there are about \$18,500 in operational expenses, she said.

The couple have three children, Audrie, 23, Ryan, 20, and Ethan, 15.

“Ryan and Ethan both show cows. Ryan is with Pine Grove FFA and Ethan is a member of the South Schuylkill 4-H Dairy Club. The boys really enjoy showing their dairy cows. They raised some pigs and dairy beef too, but cows are their favorite. They will be showing at the Schuylkill County Fair and from there they will go to districts. And if they do well there it’s off to states. Cow shows are a lot of fun and hard work. Mom and Dad hold down the fort at home,” Amy Wolfe said.

“We never go on vacation, maybe a day trip here and there. The cows got to get milked twice a day everyday and, yes, even on Christmas. Like I said before, Mark’s dad and brother do our field work. We could not do it without them. We are blessed with a great family,” Amy Wolfe said.

The most recent statistics regarding milk production in Pennsylvania can be found in the U.S. Department of Agriculture’s 2012 Census of Agriculture and the National Agriculture Statistics Service.

Pennsylvania’s milk production for 2011 was 10.6 billion pounds, 133 million pounds less than 2010 production. The 2011 average milk production per cow was 19,601 pounds for the year, 246 pounds less than 2010 production of 19,847 pounds per cow, according to the 2012 census.

Pennsylvania held steady at fifth place in the nation’s ranking in milk production, producing 5.4 percent of the nation’s milk. California was first with 21.1 percent of the U.S. production, according to the census.

In Schuylkill County in 2011, there were 3,500 milk cows that produced 56 million pounds of milk with a \$12.38 million production value, according to the census.

In 2011, there were 54,711 dairy farmers in the nation, 7,829 in Pennsylvania and 50 in Schuylkill County, according to the census.

“Schuylkill County has 41 reported farms involved in dairy cattle and milk production. The value of sales of milk in 2012 was \$1,330,000,” Dwane L. Miller, an agricultural extension educator with Penn State Extension, Pottsville, said Sunday.

Inmates graduate from program with hopes to enter dairy industry

[Velena Jones](#)

Posted: Jun 27, 2017 06:33 PM CDT

<http://www.channel3000.com/news/inmates-graduate-from-program-with-hopes-to-enter-dairy-industry/566355840>

WAUPUN, Wis - A new program at a state prison is preparing inmates for life after their sentence. It's also addressing the workforce needs of dairy farmers in Wisconsin.

Scott is one of the eight inmates from John Burke Correctional Center who graduated from the program Tuesday. While he is no stranger to the farm industry, growing up working with local farmers in central Wisconsin, now he is finally learning lessons that could help him land his dream job.

"It's what I've always wanted to do all along in my work career but things get in the way," Scott said.

Multiple OWI's on his record and a year spent in prison have delayed those plans. Now, with help from the department of corrections and their dairy farm program he is able to serve time, while preparing for his future.

"We know that if they have gainful employment and employment where people want those skills they have a better chance at success as it relates to reintegration into their communities," said Wisconsin Department of Corrections Secretary Jon Litscher.

The eight-week program spearheaded by Lt. Governor Rebecca Kleefisch teaches inmates how to raise calves, grow crops to feed cows and the basics of dairy farm operations. The program is offered through a partnership between the department of corrections and Moraine Park Technical College. Once they complete the program, inmates earn two college credits.

"Even though this is a dairy farm worker training program and they get specific technical skills regarding herd management and herd health ...also just learning to get to work, to get through the work day despite of challenges with people and equipment and livestock and also to get work done. To be productive the whole time they're on the job," said Wes Ray, director of the Bureau of Correctional Enterprises

With over 9,500 dairy farms in the state of Wisconsin, Kleefisch said there's a growing need to fill positions and the purpose of this program is to put more qualified people to work, despite their past.

"You have right now the foundation for a very successful career and one that is highly in demand. Don't let your past determine your future," Kleefisch said.

As a husband and father of two, Scott hopes the lessons he learned will create a better future once he is released.

"Obviously, I have done this to myself and I've left them at home and let them down but even given the circumstances of where I've been and how I got here I still made the right decision, the positive decision to move forward and to learn and grow and hopefully that is a great learning lesson for them, he said.

Those eligible for the program had to pass a math and reading exam. Once inmates are released the DOC's transition program will assist them in finding jobs.

The milk produced by inmates is sold to correction facilities in both Wisconsin and Minnesota. Once inmates are released the department of correction's transition program will assist them in finding jobs. There are at least 12 farms in the area that have already hired previous inmates.

The DOC along with its partners are now looking to evaluate the program's success to access the possibility of continuing the program.

Western Iowa Dairy Alliance To Hold Farm Tour

Jun 27, 2017

<http://kiwaradio.com/local-news/western-iowa-dairy-alliance-to-hold-farm-tour/>

Primghar, Iowa — June is Dairy Month, and to highlight the dairy industry, the Western Iowa Dairy Alliance has scheduled a tour of a rural Primghar dairy farm.

NUTRITION: Pump up on the dairy

By [Brenda Schwerdt](#) on Jun 27, 2017 at 9:08 a.m

June is National Dairy Month, and according to the latest Dietary Guidelines for Americans, about 80 percent of Americans do not get enough dairy in their diets. Current recommendation is 3 servings per day of fat-free or low-fat dairy for teenagers and adults.

What counts as a serving of dairy is 1 cup of milk, 1 cup of yogurt, 1½ ounces of hard cheese (cheddar, Swiss, Parmesan) or ½ cup of shredded cheese. The dietary guidelines identified four nutrients of concern — concern, calcium, vitamin D, potassium and fiber — which means these nutrients are under-consumed and are linked to health problems. Dairy is a source of three of these nutrients (calcium, vitamin D and potassium).

Dairy products are the primary source of calcium in American diets. Calcium is used to build bones and teeth. Potassium helps maintain healthy blood pressure, and Vitamin D works with calcium and phosphorus to maintain bones.

Milk contains many essential nutrients that our bodies need. Use fat-free (skim) or low-fat (1%) milk. One percent, and skim varieties contain less fat than whole or 2% milk but contain the same or slightly higher levels of other nutrients such as calcium. This is because when the fat is removed from the milk, there is more room volumetrically for the other nutrients. Eight ounces of whole milk contains 146 calories, 8 grams of fat and 275 mg of calcium. Eight ounces of skim milk contains 91 calories, less than 1 gram of fat and 316 mg of calcium.

There is a lot of variety when it comes to yogurt. I always tell my patients to read nutrition labels when it comes to yogurt. A general rule is to avoid yogurts that have added flavorings, sweeteners or mix-ins. Yogurt can be a great substitute for higher-fat cream cheese or sour cream. It is a convenient grab-and-go breakfast or snack and contains a good balance of carbohydrates, protein and fat to help keep you feeling fuller longer. Yogurt may also be better tolerated by people with lactose intolerance because it contains less lactose than milk. This is because the beneficial probiotics break down the lactose, making it easier to digest.

While cheese contains all of the beneficial nutrients of dairy, it is higher in fat and sodium. Because of this, be sure to adhere to proper portion sizes of 1½ ounces of hard cheese (cheddar, Swiss, Parmesan), or ½ cup of shredded cheese. When keeping to proper portion sizes, cheese can be a healthful addition to meals and snacks. Try apple slices and whole-grain crackers with cheese slices; tomatoes skewers with basil and mozzarella; or celery sticks filled with dill and feta.

According to research by the Midwest Dairy Association, many dairy products are thrown out prematurely related to confusion regarding expiration dates. Make sure all dairy is kept in the refrigerator between 35-40 degree. If dairy is kept warmer than this temperature for more than two hours, it should be discarded.

Most dairy products are stamped with a sell-by date. This indicates the day the product should be sold from the store but, if properly stored, the product will be safe for some time after that date. According to the Midwest Dairy Association, milk can be used up to one week past this date; soft cheese can last one to four weeks; hard cheeses can be consumed after one to 10 months; and yogurt is safe for up to 10 days after the sell-by date.

You may also see best-by or use-by dates. These are not safety dates but recommendations to ensure best quality. Make sure to discard any products that develop an off odor. If yogurt or soft cheese have mold, it needs to be thrown away. If hard cheese has mold, cut off a 1-inch area around the mold, but the rest is safe to consume.

Enchilada Yogurt Sauce

2 cups low-fat plain yogurt

1 cup chopped cilantro

1 teaspoon ground cumin

Combine yogurt, cilantro and cumin. Chill until needed.

Midwest Dairy Association

Pineapple Herb Smoothie

6 cubes of frozen crushed pineapple in juice

2 cups fat-free milk

1 tablespoon finely chopped fresh mint or basil

Use frozen crushed pineapple to chill and thicken your smoothie. Spoon contents of a 20-ounce can of crushed pineapple in juice into two ice cube trays. Freeze at least 24 hours in advance of making smoothie.

Combine all ingredients in a blender; blend until smooth. Serve in tall glasses or on-the-go drink container.

Dairy farmers not about to let land be milked dry

26 Jun, 2017 11:00am

http://www.nzherald.co.nz/hawkes-bay-today/news/article.cfm?c_id=1503462&objectid=11880912

The Charmleys removed old pines and macrocarpa trees from alongside the creek and put in place this new planting a day before the field day.

There's been a change in dairy farmer mindsets as they move away from production at any cost, to leading the way in caring for the environment, Fonterra's Anna Reddish says.

"There's a move away from using every inch of land to make milk," Anna, Fonterra's sustainable dairying adviser, told the Dannevirke News.

"Farmers want to be stewards of the land."

Te Rehunga dairy farmer Paul Charmley shows farm visitors how he divides this flax, resulting in 20 new plants for riparian planting on his farm

About 35 farmers attended a Fonterra riparian-planting field day at Lisa and Paul Charmley's Te Rehunga dairy farm last week, keen to learn how they, too, could work with their environment.

"We even have a couple of sheep and beef farmers here keen to see what's happening in the dairy industry," Anna said.

Dairy Leader Reflects on Challenges, Opportunities

Vic Bradshaw Virginia Correspondent

Jun 25, 2017

http://www.lancasterfarming.com/farming/dairy/dairy-leader-reflects-on-challenges-opportunities/article_53b5ace9-938b-51d8-b6a9-e57ad3bee163.html

HARRISONBURG, Va. — It's been a while since Eric Paulson has had anything positive to say about the state of Virginia's dairy industry.

Paulson, executive secretary of the Virginia State Dairymen's Association, said his members have been suffering through the downturn in dairy that's been troubling the industry nationwide for some time.

"It's been a tough time these last two years, a pretty difficult time in the dairy industry," Paulson said in a recent phone interview. "The issue is prices. That's making it incredibly difficult for dairy farmers."

The problem seems small, a modest oversupply of milk. But Paulson said that even a small amount of oversupply can depress prices greatly.

And there's no way dairy farmers can dam that flow of milk.

"Corn, other things, you can store for a while. Milk is what we call a just-in-time product," he said. "And you can't turn the cows off. You don't make the price, you take whatever price they give you."

The bright spot, he said, is that cheese and butter consumption are at 40-year highs, so that's siphoning off some of the raw milk oversupply. Researchers are also learning that milk fat has benefits and isn't harmful, as research from the 1970s indicated.

But the fickle nature of export markets can create problems for the industry. When America's dollar is strong, as it's been for some time, buying from other countries often is cheaper.

"There's things we can't control, like exports, depending on how the markets are and what the markets are like in Europe and whether there's enough rain in New Zealand. That affects us and changes the landscape," he said. "The past year I think dairymen have tried to become more efficient with their herd. That's not a Virginia thing; it seems to be nationwide."

President Donald Trump has represented a mixed bag, he said. The president referenced the dairy industry a couple of months ago after Canada changed its rules related to ultrafiltered milk, adding tariffs that provided an incentive for Canadian dairy interests to produce milk. That cost New York and Wisconsin dairymen an outlet for their product and further squeezed the national market.

The affects of this change were recognized by Trump, and efforts are being made to negotiate changes that result in more U.S. milk crossing the Northern border.

Trump's position on the North American Free Trade Agreement is one dairy industry leaders are watching closely.

Trump has said that he planned to pull out of the pact with Canada and Mexico, in effect since 1994, but was reportedly talked out of it by Sonny Perdue, the nation's secretary of agriculture. Instead, the administration's plan is to renegotiate the deal.

NAFTA, Paulson said, is "incredibly important to the dairy industry. About one-sixth of the milk produced in the United States is exported, with Mexico (25 percent) and Canada (15 percent) major buyers.

“They’re good partners,” he said. “We’d like to see (trade with them) continue.

“Canada has a lot of quotas in place. That makes it tough for us to get in there. I think the administration realizes that and hopefully will promote and protect our interests.”

Trump did pull the U.S. out of the Trans-Pacific Partnership, a trade agreement among 12 Pacific Rim countries. Paulson said that deal wasn’t as crucial for American dairymen because less milk is exported to those nations and the deal included New Zealand, a major competitor.

“It would have been a net positive for us, but not nearly as much as other industries,” he said. “New Zealand would have been able to flood our market with their product. That would have offset some of the gains.”

It’s not just policy overseas that’s causing unease in the industry. Trump’s proposed budget also pulls spending from agriculture and conservation programs favored by dairy leaders.

Paulson said the dairy industry supports ongoing efforts to improve the quality of the Chesapeake Bay and opposes Trump’s plan to eliminate federal funding for that effort.

“I think the only saving grace is that it’s the president’s budget, and those never really are what things end up to be in the end,” Paulson said. “I think what we need to do is tell the story of what these programs do, how they help producers. Some of that gets lost in the overall scheme of things, but there are some positive programs that need to be protected.”

The feds aren’t alone in cutting conservation funding.

A budget shortfall led Virginia to hack money for best management practices cost-share programs to \$7.6 million in fiscal year 2018, down from \$13.6 million in fiscal year 2017, an outcome Paulson said was predictable given the state’s financial situation. Though many farmers install BMPs without governmental assistance, the cut is expected to slow their implementation.

“I think everybody realized that we need to live within our means, and if the money is not there, the money is not there,” he said. “Hopefully, (the funding rollback is) a temporary issue.”

On the plus side for dairy farmers, Trump has advocated eliminating the estate tax. Paulson said many dairymen have large amounts of money tied up in land, buildings, equipment and livestock, and some families have been forced to liquidate assets to pay inheritance taxes.

“I’ve heard of cases in Virginia where it’s caused some real heartache when (a farm) gets passed down from one generation to the next, and a lot of (dairy farmers’) wealth is in land, equipment and infrastructure,” he said. “There’s got to be some kind of exemptions, or the elimination of it.”

Sen. Tammy Baldwin, R-Wis., has sponsored the Dairy Pride Act, which Paulson said seeks to prevent nondairy products from being marketed as “milk,” such as almond milk or soy milk.

“They’re using the milk name and benefiting from the implied goodness that is milk,” he said. “The act would direct the USDA to enforce the rules.

“This is something the industry has been mindful of for a long time. We’re just starting to see some action. The European Union has said they can call it almond juice or almond beverage, but they can’t call it milk. We have no problem competing with them, but they can’t take our name when it isn’t milk,” he said.

National Dairy Month: Cultivating a following

<http://www.goerie.com/entertainmentlife/20170625/national-dairy-month-cultivating-following>

Posted Jun 25, 2017 at 2:00 AM

COCHRANTON — Without hesitation, Jessica Peters puts a few squirts of milk straight from a Jersey cow into a red Solo cup. The 31-year-old's younger brother, Cole Peters, 30, with a grin on his face and Oreo in hand, takes a step back in the farm's milking parlor before spinning, jumping forward and finally dipping the cookie in the still warm raw milk. Afterward, Jessica eats the Oreo and drinks the milk.

Both giggle and smile through the video, which was posted on Instagram and was their entry in Nabisco's Oreo Dunk Sweepstakes. While it didn't win, it was a way for the siblings to break the monotony of twice daily milkings at Spruce Row Farm, the Crawford County dairy operation south of Meadville that they own with their parents, Jeff Peters, 59, and Janet Peters, 60. It also was a way for Jessica Peters to promote her confidence in, and the purity of, their cows' milk, she said.

If Grant Wood painted his iconic "American Gothic" today, he might have its farmer hold a smartphone rather than a pitchfork. Like they've done in all businesses, these handheld bundles of technology are altering agriculture. They can track weather — which dictates when and how everything happens on a farm — and the prices paid for what is produced. Jessica Peters is using one to educate a world that's losing farmland while watching its population explode. Her social media efforts broadcast the importance of dairy farming and the food it produces, one Facebook and Instagram post at a time.

Jessica Peters works an average of about 100 hours each week at the farm. She drives the tractor, milks about 170 cows and helps tend the 600 acres of corn and hay that is raised for feed. That historically has left little time for self-promotion. It's not much different on most dairy farms. "We're not telling what we do, so how do they know what we do?" she asked. She believes that must change to create an appreciation for what happens on dairy farms and the amount of care and work that goes into the important food that they provide. "Dairy farmers need to be doing this," she said. "Dairy farming isn't just for princesses anymore." There are many benefits, including strengthening the market for their goods. And there are problems without it.

Many consumers have little idea of what happens on a dairy farm. That leads to misinformation and misconceptions. A recent survey by trade association Innovation Center for U.S. Dairy found that 7 percent of U.S. adults believe brown cows make chocolate milk. That's more people than live in Pennsylvania. The findings prompted Jessica Peters to post on Facebook, sharing a link to an article about the survey and the question, "Does this amaze you (in a 'this-can't-be-true' kind of way) as much as it does me?"

Her social-media efforts are unique among northwestern Pennsylvania farmers, but she is part of national chorus that sings for the dairy industry. The loudest is Carrie Mess, who joins her family in running a Wisconsin dairy farm. Using the online name Dairy Carrie, her Facebook page has more than 45,000 likes, and her Twitter and Instagram accounts each have more than 10,000 followers. She also writes a blog and is in demand as a speaker at dairy industry conferences and trade shows.

Jessica Peters began growing her social-media following about three and a half years ago, while waiting for a slow cow during milking. The cow looked cute, so she took its picture and posted it. "I was (posting) on my personal page a bit," she said. "A lot of my friends have been hearing it (her educational message) for years." Her audience has grown to almost 1,200 on the Spruce Row Farm Facebook page. About 750

people follow her on Instagram. About half of her Facebook friends are from northwestern Pennsylvania. There is more geographic diversity among her Instagram followers.

High quality and specialist dairy producers make their mark

<http://gulfnnews.com/business/sectors/retail/high-quality-and-specialist-dairy-producers-make-their-mark-1.2048717>

Published: 19:27 June 24, 2017

Melbourne's sophisticated gourmet scene has supported the development of a world-class dairy and cheese sector

Jaala Pulford (centre) Victoria's Minister of Agriculture, flanked by Arthur Spyrou, Australian Ambassador to the UAE, to the right; and John Butler, Commissioner for Victoria to the MENA region, at the opening of the Australia stand at this year's Gulfood exhibition

'Get More' milk with dairy

<http://www.elkvalleytimes.com/get-more-milk-with-dairy/>

Posted on Tuesday, June 20, 2017 at 1:56 pm

LILY COWAN

june dairy month chair

"Milk is rich in many nutrients essential for life and well-being. Milk is an excellent source of calcium, phosphorus, riboflavin, vitamin D, and vitamin B12, delivering 20 percent or more of each nutrient per 8-ounce serving. Through our mid-20s, calcium, phosphorus, and vitamin D are necessary to build strong and dense bone structure and essential for many other biological functions. We need these nutrients daily through adulthood." American Dairy Science Association (ADSA)

Reasons you should include dairy foods in your diet:

Calcium and Protein

Some dairy items have an impressive level of two things many of us need more of: calcium and protein. Unfortunately ice cream, my personal favorite dairy product, falls a bit short on these two nutrients, however, milk, yogurt, cottage cheese, and cheese pack a protein and calcium punch in every serving.

Just one cup of nonfat yogurt, for example, gives you a third of your daily recommended calcium intake, along with 17% of your estimated daily protein intake.

Vitamin D

Vitamin D is an important vitamin, yet many of us don't get enough in our diets. Drinking vitamin D-fortified milk is an easy way to boost your vitamin D. Vitamin D has long been known for promoting healthy bones through its role in calcium absorption.

Bone Density

Dairy plays a key role in preventing osteoporosis. Getting calcium from food, rather than supplements, seems to do your bones good.

According to Elaine Magee, MPH, RD, research showed changes in bone thickness and density in girls 10 years old through 12 years of age whose diets were supplemented with either cheese, calcium, or calcium plus vitamin D. The cheese-eating group appeared to have bigger increases in bone mass than the other groups.

The National Dairy Council also noted evidence showing that drinking milk and eating dairy foods are associated with bone health.

Blood Pressure

In a study of more than 5,000 adults, researchers found that those who reported consuming the most dairy (mostly skim and reduced-fat milk) were 54% less likely to develop high blood pressure over a two-year period than those with the lowest intakes of low-fat dairy, according to the Southeast United Dairy Industry Association (SUDIA).

The researchers suggested that this could have something to do with the proteins found in dairy (caseins and whey), which may have actions similar to those of blood pressure-lowering drugs and demonstrating yet again, we get more with milk!

Weight

Overall calcium consumption has not linked calcium to greater weight loss, however, there is increasing evidence that calcium from dairy products may play a role in body-weight regulation.

From calcium to potassium, dairy products like milk contain nine essential nutrients which may help to better manage your weight, reduce your risk for high blood pressure, osteoporosis and certain cancers.

Whether it's protein to help build and repair the muscle tissue of active bodies or vitamin A to help maintain healthy skin, dairy products are a natural nutrient powerhouse. Those are just a few of the ways we "Get More with Milk" not just in June, but all year long.

For any or all of the above reasons, aim to 'get more' with dairy milk each day, whether it's from whole, skim, or 1% low-fat milk, yogurt, cottage cheese, cheese, or a combination. To ensure that you 'Get More with Milk', I am including a dairy delightful recipe:

Blueberry Cream Cheese Cupcakes

2 (8-ounce) packages cream cheese, softened

1 cup sugar

1 teaspoon vanilla

2 eggs, beaten

1 can blueberry pie filling

12 cupcake pan liners

12 vanilla wafers

Preheat oven to 350 degrees. Using a mixer, combine cream cheese, sugar, and vanilla; gently mix in eggs. Place liners in a 12-cup cupcake pan; put one vanilla wafer in the bottom of each liner. Divide cream cheese filling evenly into each cup. Put 1 tablespoon of fruit filling on top. Bake for 20 minutes.

Ben & Jerry's protested by dairy workers who want better pay

<http://www.cbsnews.com/news/ben-jerrys-protested-by-dairy-workers-who-want-better-pay/>

AP June 19, 2017, 8:13 AM

MONTPELIER, Vt. — Dairy farm workers and activists are asking Ben & Jerry's to put its money where its mouth is.

A Ben & Jerry's factory was the site of a protest march on Saturday, with dairy workers pushing for better pay and living conditions on farms that provide milk for the ice cream maker. Protesters said Ben & Jerry's, which prides itself on its social activism, agreed two years ago to participate in the so-called Milk with Dignity program, but the company and worker representatives have yet to reach an agreement.

"We can't wait any more. We are going to pressure them and see what happens," said Victor Diaz, a Mexican immigrant now working on a farm in Vergennes.

The march that began Saturday morning in Montpelier ended mid-afternoon at the plant in Waterbury, about 14 miles away. Organized Will Lambek said the marchers presented a letter to company CEO Jostein Solheim who said the company was committed to joining the program.

Ben & Jerry's spokesman Sean Greenwood said before Saturday's march from the Statehouse to the Waterbury factory that the company was eager to reach an agreement and negotiations were underway.

"We are a values-led business. We frame ourselves as an aspiring social justice company," said Greenwood. "We try to do good with everything we can with our business. Dairy has definitely been one of those issues we have done a ton of work on for decades."

Ben & Jerry's touts its social activism as much as its quirky ice-cream flavors such as Cherry Garcia, Chunky Monkey and Phish Food. Many of its raw materials, like sugar, cocoa, vanilla, bananas and coffee come

from producers across the world that subscribe to the Fairtrade program, which promotes higher prices and better working conditions for farmers.

About 85 percent of the milk Ben & Jerry's uses in its ice cream made in North America comes from about 80 Vermont dairy farms. Its Caring Dairy program promotes sustainable farming by offering farmers cash incentives for keeping up with best management practices.

The Milk with Dignity program was developed in 2014 by farm workers and the Vermont group Migrant Justice to ensure that farms provide them fair wages and working conditions and decent housing. In 2015, Ben & Jerry's agreed to join the program. Since then, the two sides have been negotiating over the details.

"We've been negotiating in good faith," said Lambek. "It's an unacceptable delay."

Greenwood said Ben & Jerry's didn't get the first details from the workers until a year ago and the two sides have been working since then to reach an agreement.

"It has to work for the farmers, the farm owners, and it has to work for the businesses involved and that's the complex piece," Greenwood said. "How do you make sure that it will be operationalized so it's a win-win across the board and that's what we've been working on for well over a year now."

Lift a cold glass of milk to Dairy Month

<http://www.progress-index.com/news/20170619/lift-cold-glass-of-milk-to-dairy-month>

By Scott Reiter, Extension Agent

Posted Jun 19, 2017 at 2:01 AM

Though June is flying by it is not too late to enjoy your favorite milk products. As a matter of fact ice cream is good anytime in my opinion.

Sometimes we forget where the cheese, butter, and all the flavored milks come from. Besides tasting good milk also supplies calcium, potassium and Vitamin D which are essential nutrients for building bones. Milk also contains phosphorus, Vitamins A and B-12, protein, riboflavin, and niacin.

We do not have any dairies in Prince George but Virginia is still holding its own as an important dairy producer. Here are a few facts about the dairy industry in Virginia.

- Virginia ranked 24th in milk production, 23rd in number of milk cows, 34th in milk output per cow, and 14th in the number of licensed dairy operations during 2016 in the United States.
- Virginia had seven commercial milk processing plants operating during 2016 that were located in Mt. Crawford, Newport News, Lynchburg, Richmond, Verona, Winchester, and Wirtz.
- Total amount of milk produced in the state during 2016 amounted to 200 million gallons (or 1.72 billion pounds of milk).
- In Virginia, cash receipts for the sale of milk by farmers amounted to \$308 million during 2016.

- There were an estimated 90,000 milk cows on dairy farms in the state during 2016.
- Each dairy cow in Virginia produced an average of 2,226 gallons of milk in 2016.
- In Virginia, 86 percent all of the milk produced in 2016 was used and consumed in the form of fluid milk.
- In 2016, Virginia dairy cows produced an average of 7.3 gallons of milk per day, or enough to make 6 pounds of cheese, or 3 pounds of butter. To produce this much milk, an average cow consumes 40 gallons of water, 25 pounds of grain and feed concentrates, and 60 pounds of corn silage.
- The average value of a day's milk was about \$10.33 per cow during 2016.
- In 2016, a dairy cow in Virginia cost about \$1,760 per head. A typical Virginia dairy farm has a herd of about 146 milking cows.
- The top five milk-producing counties during 2016 were: first - Rockingham, second – Pittsylvania, third - Franklin, fourth – Augusta, fifth – Washington.

So lift your cold glass of milk and celebrate June is Dairy Month.

Robotic dairy system saves time and money, boosts production

<http://www.galesburg.com/news/20170619/robotic-dairy-system-saves-time-and-money-boosts-production>

By [Gary Tomlin](#)

The Register-Mail

Posted Jun 19, 2017 at 7:30 AM Updated Jun 27, 2017 at 4:56 PM

About this story: In March, Farmer's Forecast staffers interviewed and photographed large-animal veterinarian Dr. Pete Plescia while he was working at the Nelson farm near Alexis. While there, we got a peek at the Nelsons' robotic dairy milking system. We returned this month to learn more about how the system works and how it's improved the daily workflow at the farm.

By Gary Tomlin

The Register-Mail

ALEXIS — The cows at Nelson Knolls Dairy Farm, northwest of Galesburg, are so happy with their new robotic milking machines that they have doubled their milk output in the first year. Now they determine the pecking order, and they milk when they want to milk. It suits them.

A cow goes into the milking box when she has the urge, and the robot finds and latches onto the teats and begins milking. Seven and half minutes later, she's done and the next one steps up. All day long.

They wait patiently, about three deep, and milk in turn. Not for the joy of milking, but because when they are on the robot, they get sweet, nutritious pellets to chew.

The forage troughs provide the dinner. The robot provides the dessert. The combined nutrition maintains healthy, high-milk-producing heifers.

“The more they feed, the more milk they produce,” Bob Nelson said. “It has to be top-notch feed. When everyone else is planting corn, we are chopping hay. We buy a premix. They sample our forage and then mix up what is necessary to balance the nutrition. If you mix wrong, the cows don’t come to the robot. Everything has to work together. If not, you limit production or have sick cows.”

Each cow has a chip embedded. The chip acts like a Fitbit and records a variety of biological and physical information, with 14 data points per teat. It even learns and remembers each cow’s teat location, which aids in fast and comfortable latch-on. The machine counts the milkings, measures the volume and remembers how many pellets she’s eaten. It “costs” the cow 100 pounds of milk to “buy” 14 pounds of pellets, and the robot will kick her out of the box if she abuses the ratio.

“It’s a different way of farming. I think it’s the way of the future,” Mike Nelson said. “Now we spend time managing data. It’s still work. You still have to be here.”

If something goes wrong — for example, if the robot fails three milkings in a row — it calls Nelson on the phone.

The computer tracks when the cows are in heat, so the Nelsons know when to artificially inseminate. This saves a lot of time and money. By responding to data tracking, they are getting a 60 to 70 percent success rate on first insemination. Before the robots, they accepted 30 percent as good.

The last 60 days before calf delivery, the heifers go on “maternity leave” from the robots. When they go dry and stop milking, they are changed to a prenatal diet.

The Nelsons’ aim is for each heifer to produce one calf per year. They keep the best females and sell the others. There is a market for the low producers.

Bob said the Lely Astronaut robots cost about as much as a combine, but they use it every day, not just in the fall harvest. They even built a new hoop barn designed for feeding and milking efficiency, and with ample consideration for the cows’ habits and comfort.

“The cows become more docile, like they are a free-range herd,” Bob said. “The best robot herds average over 100 pounds of milk per cow, per day. We were getting about 50 pounds per day with hand milking. Before, we were shipping about 8,000 pounds of milk every two days; now we ship about 16,000 pounds every two days.”

The Nelsons sell their production to the co-op, Prairie Farms Dairy, and it goes to their plant in Dubuque, Iowa, for processing. The sales price is determined by the fat and the protein content of the milk. Prairie Farms refuses any milk that has residue from growth hormones.

Bill Nelson, Mike’s father and Bob’s brother, died in a farm accident in January.

“Five years ago, milking robots were a novelty. I thought it was crazy two years ago,” Bob said. “We lost Bill in January in a tragic accident. We’d be out of business without the robots if we were still milking by hand.”

Mike added, “It’s tough without Dad. He was a believer in this, and we sure miss him.”

Dairy break-in second in three weeks

<https://www.odt.co.nz/regions/south-otago/dairy-break-second-three-weeks>

Monday, 19 June 2017

The Midway Dairy in Milton has been broken into for the second time in three weeks.

The owners discovered the break-in at the Union St store on Friday morning.

A police spokeswoman said the owners found someone had tried to gain entry to the store and caused a pipe to burst.

One of the owners, who did not want to be identified, said it was the second break-in in three weeks.

"It's just shocking ... It's horrible."

The wall was damaged and pipes were leaking when the break-in was discovered.

It was disappointing because they had updated their security since the first break-in, the owner said.

The police spokeswoman said police responded to a burglary at the store, in which cash was taken, after the night of May 28.

La Crosse County dairy breakfast provides insight into dairy farming

<http://www.wxow.com/story/35688611/2017/06/17/la-crosse-county-dairy-breakfast-provides-insight-into-dairy-farming>

Posted: Jun 18, 2017 3:34 AM IST Updated: Jun 18, 2017 3:34 AM IS

La Crosse, WI (WXOW) -

The 2017 La Crosse County dairy breakfast was held on June 17.

Dairy breakfasts are a tradition held every year designed to showcase the importance and beauty of area dairy farms.

This year the Gerke and Hauser families hosted the breakfast at their farm, Hy-Jo-De Holsteins. The dairy breakfast featured petting zoos, tractor rides, live music, and of course a full breakfast for guests to enjoy.

The deep-seeded Wisconsin tradition proves the perfect opportunity to show appreciation for area dairy farmers. Congressman Ron Kind was in attendance and commented on the history of dairy breakfasts, "It's a chance for all of us to come out on the family farm, to show our appreciation, to give our thanks to our family farmers who work incredibly hard to give us the food security system that we enjoy as a nation." Kind continues, "That is what today is all about, community, spending time on the farm, thanking our family farmers."

Dairy breakfasts provide an insight into the hard work that goes into dairy farming as well. Owner of Hy-Jo-De Holsteins Joe Gerke elaborated on the value of that insight, "They see the farm, they see how the cows are treated, they see how they are fed, they see how they are bedded up, like in our barns we have

sprinklers that keep them cool when it's hot and fans." Gerke follows up, "We really do take care of our cattle because if we don't take care of our cattle, they won't take care of us."

Chocolate milk definitely doesn't come from brown cows — but some adults think otherwise

<http://whnt.com/2017/06/17/chocolate-milk-definitely-doesnt-come-from-brown-cows-but-some-adults-think-otherwise/>

POSTED 8:32 AM, JUNE 17, 2017, BY [CNN WIRE](#), UPDATED AT 08:33AM, JUNE 17, 2017

(CNN) — Some adults don't know where chocolate milk comes from, and we're a little concerned.

A survey from the Innovation Center for U.S. Dairy found that 7% of American adults think chocolate milk comes from brown cows. And if that percentage sounds small enough to be reasonable, hang onto your hats: 7% of American adults is about 17.3 million people.

That's right, folks. Millions of people have somehow made it this far in life without realizing that chocolate flavoring doesn't come out of a cow.

Seriously, let's humor the 7% for a second here — if milk color is directly dependent on the color of the cow it comes from, why wouldn't regular milk have scattered black spots? But let's move on.

The online survey polled 1,000 American adults over a five-day period in May. It kicked off the center's "Undeniably Dairy" campaign, which promotes healthy dairy products and farms.

"It is a bit surprising," a spokeswoman for the campaign told CNN. "We don't have a suggestion as to why people would draw that conclusion."

The survey did find some other statistics that were considerably less appalling. A quarter of Americans have gone to the store before 6 a.m. just to get milk, and 95% of Americans currently have at least one kind of cheese in their fridge.

If you're reading this story because you're in that 7%, we hear your cry for help. We know this is hard to process, and you're probably starting to question everything.

"To be fair, some milk questions and myths may make us smile," the center wrote on its website to clarify the age-old cow conundrum. "But we realize we need accurate information to make the best choices for ourselves and our families about what we eat."

So, to the 7% that's still reeling from your world turning upside down, have some chocolate milk. It's a great comfort drink, and, hey — you can even make it yourself.

Dairy farm workers, activists march on Ben & Jerry's

<https://www.bostonglobe.com/metro/2017/06/17/dairy-farm-workers-activists-march-ben-jerry/Bns96skOYXWWnQwYQ7GLuO/story.html>

ASSOCIATED PRESS JUNE 17, 2017

MONTPELIER, Vt. — Scores of dairy farm workers and activists marched Saturday to a Ben & Jerry's factory to push for better pay and living conditions on farms that provide milk for the ice cream maker that takes pride in its social activism.

Protesters said Ben & Jerry's agreed two years ago to participate in the so-called Milk with Dignity program, but the company and worker representatives have yet to reach an agreement.

"We can't wait any more. We are going to pressure them and see what happens," said Victor Diaz, a Mexican immigrant now working on a farm in Vergennes.

The march that began Saturday morning in Montpelier ended mid-afternoon at the plant in Waterbury, about 14 miles away. Organized Will Lambek said the marchers presented a letter to company CEO Jostein Solheim who said the company was committed to joining the program.

Commissioner Miller supports dairy industry with China deal

<http://www.yourstephenvilletx.com/news/20170617/commissioner-miller-supports-dairy-industry-with-china-deal>

Posted Jun 17, 2017 at 7:16 AM Updated Jun 17, 2017 at 7:17 AM

Texas Agriculture Commissioner Sid Miller congratulated the efforts of the U.S. Dairy Export Council (USDEC), the Food and Drug Administration (FDA), the United States Department of Agriculture (USDA) and China's Certification and Accreditation Administration (CNCA) on their hard work to create an agreement that will drastically increase U.S. dairy exports to China.

Chinese food-safety regulations put into place about three years ago required U.S. milk suppliers to be registered and certified by FDA before they could ship to China. The process was difficult for U.S. dairy producers and certifying officials to navigate, which meant new U.S. milk exporters found it hard to gain access to the steadily-growing Chinese market. Now an agreement has been reached that will permit third-party certification companies to audit U.S. dairy facilities to ensure compliance with Chinese requirements.

"This is a win for dairy producers across the nation but especially Texas producers," Commissioner Miller said. "The Texas dairy industry was already experiencing positive growth for 2017, and easier access to the Chinese market will only help our dairy producers expand their herds and production. I am confident the Chinese consumer will quickly learn what we already know—Texas dairy is the cream of the crop!"

As Commissioner-elect, Commissioner Miller hosted a delegation of Chinese officials in Austin to grow agriculture trade opportunities between Texas and the Gansu province of China. Once in office, Commissioner Miller took an extended 11-day trip to China to visit Beijing, Shanghai, Hangzhou and Lanzhou to further build relationships and tap into this expanding market.

The U.S. exported \$384 million worth of dairy products to China last year, but this was less than 1 percent of China's dairy imports. The new regulations will facilitate better entrance for Texas producers to the No. 1

dairy importer in the world. The announcement is especially fitting as we celebrate National Dairy Month in June.

According to the Texas Association of Dairymen, Texas has 395 dairies with an estimated 487,078 cows. The total economic impact in Texas is estimated at more than \$3.3 billion, third in Texas agriculture commodities. Texas is the sixth-largest dairy producing state in the nation, with plenty of room for expansion due to lower feed costs and expected higher future milk prices.

“Pretty soon, we expect Texas milk production to reach levels of 100 million gallons of milk per month,” Commissioner Miller said. “I look forward to seeing the Texas national dairy economic ranking rise as our dairy producers take advantage of this agreement.”

Co-ops ‘short-changed’ dairy farmers for May milk

<http://www.agriland.ie/farming-news/co-ops-short-changed-dairy-farmers-for-may-milk-icmsa/>

11:00 am - June 17, 2017

Glanbia and Lakeland Dairies have short-changed their farmer-suppliers, courtesy of the price they paid for May milk, according to the Irish Creamery Milk Suppliers’ Association (ICMSA).

Dairy Committee Chairman Gerald Quain said that although international markets were strong enough to deliver a producer price of 33c/L, farmers actually received a base of 32c/L.

“Irish processors have consistently paid prices below those that have been on offer in other EU countries, the United States and New Zealand, over the last number of months.

Quain said that May is, in reality, a five-week supply month for dairy farmers.

“It is also the month of peak milk output on almost every dairy farm. Our calculations show that individual farmers have lost out to the tune of €450, given the decisions taken by Glanbia and Lakeland over recent days.”

That figure was based on an average farm milk pool of 300,000L.

“But the situation on farms was entirely the reverse. Milk producers found themselves incurring high levels of debt, given the very poor prices available at that time.

“Yes, farm-gate returns have improved since the turn of the year. These extra funds have been used to pay back the money owed to suppliers and the banks.

“But, given the price paid for May milk, it will be at least another two months before the affected farmers have any real money in their pockets.

“The only conclusion that milk suppliers can arrive at is that a conscious decision has been taken by the processors to sit on the increased margins they were, themselves, receiving for at least an extra month, before passing these back down the line,” Quain said.

When 'milk' is not milk: The plot thickens

<http://www.agriland.ie/farming-news/farm-organisations-welcome-european-ruling-on-dairy-substitutes/>

3:14 pm - June 16, 2017

A recent ruling by the European Court of Justice (ECJ) on how dairy substitutes are marketed has been welcomed by farm organisations.

The ECJ ruling effectively means that only genuine dairy-derived food products can be described as 'milk', 'cheese', butter' and 'yoghurt', according to the President of the Irish Creamery Milk Suppliers Association (ICMSA), John Comer.

It had been self-evidently wrong that products that did not contain a trace of milk were being marketed in this disingenuous way, Comer said.

Comer believes that corporations had deliberately played on people's desire for healthy, traditional, dairy-based foodstuffs – while actually substituting real dairy ingredients with cheaper and more processed vegetable and plant-derived elements.

Meanwhile, the ECJ ruling was also welcomed by the IFA's National Liquid Milk Chairman John Finn.

Fresh milk and dairy products are rich in naturally-occurring varied and valuable nutrients, which have been shown to be vitally important for the human dietary needs at every age, Finn said.

Soya or nut-based products have been riding on the coat-tails of dairy; they have to undergo significant processing and fortification with nutrients as well as additives. Despite that, they still offer only a fraction of the nutrients of natural, fresh milk, Finn said.

Finn believes that the ECJ's decision vindicates the value and quality of fresh milk and dairy produced by European and Irish farmers for consumers.

It is a victory for common sense and the defence of consumer information rights, he added.

The IFA's National Liquid Milk Chairman has called on retailers to ensure that these dairy substitute products are not presented to customers in the dairy cabinet.

Chocolate milk definitely doesn't come from brown cows -- but some adults think otherwise

<http://edition.cnn.com/2017/06/16/us/chocolate-milk-help-trnd/index.html>

By Nancy Coleman, CNN

Updated 2055 GMT (0455 HKT) June 16, 2017

Here are some brown cows that, shockingly, produce regular milk.

(CNN)Some adults don't know where chocolate milk comes from, and we're a little concerned.

A survey from the Innovation Center for U.S. Dairy found that 7% of American adults think chocolate milk comes from brown cows. And if that percentage sounds small enough to be reasonable, hang onto your hats: 7% of American adults is about 17.3 million people.

That's right, folks. Millions of people have somehow made it this far in life without realizing that chocolate flavoring doesn't come out of a cow.

Seriously, let's humor the 7% for a second here -- if milk color is directly dependent on the color of the cow it comes from, why wouldn't regular milk have scattered black spots? But let's move on.

The online survey polled 1,000 American adults over a five-day period in May. It kicked off the center's "Undeniably Dairy" campaign, which promotes healthy dairy products and farms.

"It is a bit surprising," a spokeswoman for the campaign told CNN. "We don't have a suggestion as to why people would draw that conclusion."

The survey did find some other statistics that were considerably less appalling. A quarter of Americans have gone to the store before 6 a.m. just to get milk, and 95% of Americans currently have at least one kind of cheese in their fridge.

If you're reading this story because you're in that 7%, we hear your cry for help. We know this is hard to process, and you're probably starting to question everything.

"To be fair, some milk questions and myths may make us smile," the center wrote on its website to clarify the age-old cow conundrum. "But we realize we need accurate information to make the best choices for ourselves and our families about what we eat."

So, to the 7% that's still reeling from your world turning upside down, have some chocolate milk. It's a great comfort drink, and, hey -- you can even make it yourself.